

GRITS & SOUL



CANAPES

Priced per dozen

Grilled Cajun Shrimp Skewers \$42

Cajun seasoning, lemon brown butter

Crispy Fried Okra \$30

Maldon sea salt, citrus aioli dip

Nashville Hot Chicken Sliders \$42

Smoked paprika, pickled red onion

Fresh Shucked Oysters \$45

Preserved lemon, spicy mignonette

Cajun Chicken Ravioli \$36

Smoked red pepper cream

Boudin Balls \$39

Pork, chicken liver, rice, creole mustard dip

Shrimp Étouffée \$36

Shellfish stew, cheesy grits

Smoked Black-Eyed Pea Fritters \$30

Sweet chilli sauce dip

Deviled Quail Eggs \$30

Smoked paprika mayo, garlic chips

Watermelon, Mint & Feta Skewers \$30



APPETIZERS Plated three course : from \$65/PP

Mixed Greens (VG)

Candied pecan, seasonal fruit, aged cheddar, creole grainy mustard dressing

Quinoa Salad(VG)

Arugula, cherry tomatoes, avocado, sweet potatoe, peach balsamic dressing

MAIN

Southern Fried Chicken

Silky sweet potato mash, garlic collards greens, herbed pan reduction

BBQ Smoked Brisket

Sour cream crushed potatoes, creamy coleslaw

Blackened Salmon (GF)

Sugar-snap peas, quinoa, shaved radish, citrus glaze

Creole Seafood Gumbo

Shrimp, crab meat, white fish, okra, white rice

Creamy Grits (VG)

Baraised collards, swiss chard

DESSERT

Peach Cobbler

Caramelized peach, Bourbon vanilla ice cream

Southern Pecan Pie

Smoked maple syrup, chocolate ice cream

New Orleans-style Beignets

Salted caramel, lemon curd, toasted coconut



BUFFET

Base(1 salad + 1 protein + 2 sides + 2 desserts):\$45/PP

Add-ons:

- Protein: \$15 item/PP
- Sides: \$10 item/PP
- Salad: \$10 item/PP
- Dessert: \$8 item/PP

SALAD

Mixed Greens
Quinoa Salad

PROTEIN

Blackened Salmon
Creole Seafood Gumbo
Cajun Baked Chicken Breasts
Grilled Pork Loin
Bourbon Braised Beef

SIDE

Macaroni & Cheese
Pickled vegetables and jalapeno
Charred Corn Succotash
Braised Collard Greens (optional: double
smoked bacon optional)
Crushed Potatoe
Roasted Sweet Potatoe
Louisiana Dirty Rice
Cornbread
White Rice

DESSERT

Two-Bites Fudge Brownie
Southern Pecan Tart
Mini Sweet Potato Pie
Red Velvet Cupcake with Cream Cheese
Peach Cobbler

WAFFLE STATION - \$18/PP

Overnight Brown Butter Waffles
Southern Fried Chicken
Braised Pork Belly
Bacon
Fresh Fruits

*Includes syrups & whipped cream

SOUTHERN BBQ PIT

Brisket: \$25/PP
Baby Back Ribs: \$22/PP
Smoked chicken: \$20/PP
Sausage: \$16/PP
Beef ribs: \$26/PP

*Includes choice of 2 sides

SEAFOOD BOIL BAR

Mussels: 12/PP
Clams : 4/PP
Shrimp: 18/PP
Scallops: 35/PP
Snow Crab: 25/PP -King Crab: 50/PP
Lobster: Market price

*Includes corn, sweet potatoe, okra

DRINKS

Speciality Drinks (Red Drink, Basil Blueberry Limeade, Watermelon Lemonade): \$9/each

Iced Tea (Peach Tea, Sweet Tea): \$7/each

Soft Drinks : \$3/each

Specialty Soft Drinks (Jaritos) : \$4/each

Sparkling & Mineral Water (355ml): \$3/each

Freshly Brewed Coffee : \$2.50/PP

Regular Tea (Black, Early Grey, Green): \$2.50/PP

Herbal Tea (Chamomille, Mint, Lemon Ginger): \$2.50/PP

