

SALADS

signature + crisp

HOUSE SALAD

Mixed and baby greens tossed together with tomato, cucumber, red cabbage and red onions

LETTUCE WEDGE

Iceberg wedge topped with tomato, bacon and savory homemade ranch dressing

PASTA SALAD

Traditional pasta salad mixed with fresh veggies and topped with cheddar cheese

MACARONI SALAD

Traditional macaroni salad with an added twist of sweet and tangy

CAESAR SALAD

Crisp romaine lettuce topped with Parmesan cheese, a creamy Caesar dressing and croutons

TOMATO & CUCUMBER SALAD

Fresh red tomatoes and cucumbers tossed with bacon Parmesan cheese all topped with a Balsamic Vinaigrette dressing



SALADS

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MULTI LAYER SALAD

First layer begins with romaine lettuce & baby greens, then layers continue with red onion, grape tomatoes, boiled eggs, bacon, peas, cheddar cheese with our homemade ranch dressing

ULTIMATE GREEK CHOP SALAD (NO LETTUCE)

Garbanzo beans, bell pepper, red onions, roasted red peppers, feta cheese and Kalamata olives finished with a Greek dressing

PALEO GREEK SALAD

Chopped romaine, tomato, cucumbers, purple onions, Kalamata olives, pepperoncini peppers finished with a Greek dressing

BABY GREENS & PEAR

Baby greens and sliced pears served with raisins and a choice of dressing

BACON MANDARIN ORANGE SALAD

Romaine and mixed baby lettuce topped with bacon crumbles, mandarin oranges and a delicious red wine vinaigrette



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AWESOME SALAD

Mixed greens with fresh strawberries, pineapple, grapes, oranges, cucumbers, and peppers topped with both raisins and walnuts and finished with a vinaigrette dressing

APPLE, CRANBERRY, BACON CANDIED WALNUT SALAD

Served on baby spinach along with mixed greens with and topped with an apple cider vinaigrette dressing

BLACK EYE PEA SALAD

A fresh mix of peas, bell peppers, red onions, jalapenos, chopped tomatoes and topped with a balsamic vinaigrette



HORS D'OUEVRES

appetizer + small savory

CRAB DIP

Delicious homemade crab dip served with
homemade pita chips or crostini

SEARED TUNA

Served on top of a cucumber and rice
crostini topped with soyaki glaze

FILET ON A CRISPY WAFFLE POTATO FRY

Served with horseradish cream

QUESADILLAS

Your choice of chicken, bacon, cheese or a
combo

CHICKEN WINGS

Various flavors: hot, sweet BBQ, Asian or
Italian



HORS D'OUEVRES

appetizer + small savory

GRILLED THAI SPICE CHICKEN SLIDERS

Served with a Thai peanut sauce

BUFFALO CHICKEN DIP

Served with homemade pita chips or crostini

CHICKEN & WAFFLES

Waffles topped with chicken and drizzled
with a sweet pear reserve mustard

BRUSCHETTA CROSTINI

Toasted baguette topped with shaved
Parmesan and a balsamic glaze

HOT PIMENTO CHEESE DIP

Served with homemade pita chips or crostini

ANTI PASTA

Dried meats, figs, olives, roasted pepper
slices, dates, marinated mushrooms, sweet-
hot mustard, crositni, baby sweet pickles and
pepperoncinis

ASIAN SALAD ROLL

Zucchini ribbon with hummus and Asian slaw
rolled and skewered



HORS D'OUEVRES

appetizer + small savory

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SPICY TOMATO SOUP SHOOTERS

Served with a grilled cheese wedge

FRIED GREEN TOMATOS

Topped with house pimento cheese

OYSTERS ON 1/2 SHELLS, RAW OR STEAMED

SHRIMP COCKTAIL WITH LEMON WEDGES + COCKTAIL SAUCE

CRAB ON BAGUETTES

SHRIMP + GRITS

BACON WRAPPED SHRIMP

COCKTAIL FRANKS

ASSORTED MEAT TRAY

ASSORTED CHEESE, FRUIT + VEGETABLE TRAY

ITALIAN SAUSAGE IN MARINARA SAUCE

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HORS D'OUEVRES

appetizer + small savory

COCKTAIL MEATBALLS

JALAPENO SLIDERS STUFFED
WITH CREAM CHEESE +
SAUSAGE

HAMBURGER SLIDERS

BRISKET SLIDERS

ASIAN PORK SLIDERS WITH
SLAW

CHICKEN SALAD IN PHYLLO
CUPS OR ON CROISSANTS

BALSAMIC GOAT CHEESE +
PROSCIUTTO CROSTINI WITH
FIG JAM

STUFFED MUSHROOMS

MINI GRAPE + CHEESE
SCREWERS



HORS D'OUEVRES

appetizer + small savory



CAPRESE SKEWERS

PEAR & BRIE IN PHYLLO CUPS



VEGETABLES

bright + balanced



GARLIC MASHED POTATOES

POTATO SALAD

ROASTED RED SKIN
POTATOES WITH HERB SEASONING

BOILED POTATOES

TWICE BAKED POTATO CASSEROLE

GRILLED POTATO SALAD

BAKED POTATOES

PARMESAN + HERB NEW POTATOES

WHIPPED POTATOES WITH
HORSERADISH + CREAM

SWEET POTATO SOUFFLE WITH A
PECAN CRUMB TOPPING

OLD FASHION MAC + CHEESE

SPICY BACON CHIPOTLE MAC +
CHEESE



VEGETABLES

bright + balanced

BAKED BEANS

COLE SLAW

CABBAGE

BUTTER BEANS

STRING BEAN CASSEROLE

SOUTHERN COLLARD GREENS

BLACK EYED PEAS

STRING BEANS

MARINATED STRING BEANS

GRILLED ASPARAGUS

STIR FRY RICE

JAMBALAYA

BAKED APPLES

CORN PUDDING



VEGETABLES

bright + balanced

POTATO BAR

Garlic-Mashed-Sweet

*You chose your fixins- blue cheese, scallions, cheddar * mozzarella cheese mix, bacon, butter, sour cream, candied walnuts, marshmallows, brown sugar and maple butter*

LOADED BAKED BEANS

Beans loaded with sausage, peppers, onions and a savory sweet sauce

TEXAS SLAW

Coarse cut cabbage with a touch of cumin & an apple cider vinaigrette

CORN

Cut - On the Cob- Fresh grilled

ROASTED VEGETABLES

Your choice of baby reds, red onions, baby carrots, squash, zucchini, eggplant or butternut squash

STEAMED VEGETABLES

Your choice of broccoli, carrots, peppers, whole string beans all can be glazed with or without hollandaise sauce

SHISH KABOB VEGGIES

Grape tomatoes, squash, zucchini, onions, mushrooms, and fresh pineapple oven roasted or grilled with a splash of Italian dressing



PASTAS

saucy + ambrosial

FETTUCCHINE ALFREDO

Classic fettuccine with a savory Alfredo sauce served with either chicken or shrimp

CHICKEN ALFREDO BAKED ZITI

LASAGNA

Served with meat or prepared as a vegetarian dish

SEAFOOD LASAGNA

Bay scallops, shrimp and jumbo lump crab in a cream sauce layered between lasagna and topped with fresh Parmesan cheese

THREE CHEESE LASAGNA

Pasta with marinara sauce and 3 types of cheeses

LOBSTER RAVIOLI

This dish can be served with an Alfredo sauce, a vodka sauce or a marinara sauce

SHRIMP SCAMPI



MEATS

sustenance + fresh

PRIME RIB

Dry rubbed with salt, black pepper and garlic, cooked to temp

RIBEYE STEAKS

Seasoned and cooked to order

ROAST BEEF

Cooked to medium, sliced and served in Au Jus or brown gravy

CUBE STEAK

Hand battered, fried then baked in brown gravy until fork tender

HAMBURGER STEAK WITH GRAVY

Hand pattied fresh ground beef in brown gravy. Can be topped with sauteed onions.

TUSCAN RIBEYE

Ribeye steak marinated in fresh Italian herbs & balsamic vinegar

FILET MIGNON

In-house cut filet, seasoned and grilled to order

BEEK K-BOBS

Ribeye loin served on a bed of grilled veggies and pineapple



MEATS

sustenance + fresh

BEEF BRISKET

Mouth watering and some of the best East of the Mississippi

FAJITA BAR

Beef - chicken

Tortillas, cheese, salsa, sour cream, lettuce, tomato, beans or rice

BBQ

Whole hog BBQ. Grilled till it falls off the bone, chopped and seasoned

WHOLE BBQ PIG

PORK LOIN

Whole pork loin grilled with a sweet BBQ rub and served with our very own Shack sauce or honey mustard

PORK CHOPS

Regular or thick cut

PORK MARSALA

Brined and braised pork loin chop finished in a Marsala sauce - no mushrooms

RIBS

St.Louis cut pork ribs grilled with our famous shack sauce



MEATS

sustenance + fresh

CHICKEN K-BOBS

Grilled and rubbed chicken breast served on a bed of grilled veggies and pineapple

BLACKENED CHICKEN & GRITS

Creamiest grits ever! Served under blackened chicken breast with peppers and onions

BBQ CHICKEN

Grilled chicken quarter. Your style of plain, our shack sauce or old fashioned. Served with a clear vinegar and pepper sauce

HAWAIIAN CHICKEN

Grilled chicken marinated in teriyaki with pineapple, oranges and maraschino cherries

MARINATED CHICKEN

Italian, seasoned and grilled. This dish is super tender and juicy

LEMON ROSEMARY CHICKEN

Marinated chicken breast, grilled and fished with lemon juice and fresh rosemary

CHICKEN ALI SPRING

Grilled chicken breast smothered in honey mustard topped with bacon and melted cheddar cheese



MEATS

sustenance + fresh

CHICKEN PICCATA

Grilled and seasoned chicken breast topped with shallots, garlic, white wine, lemon slices and capers

PROSCIUTTO & RED PEPPER CHICKEN BREAST

Chicken breasts with garlic, sun dried tomatoes, prosciutto and basil

CREAMY TUSCAN GARLIC

CHICKEN MARSALA

Grilled, seasoned chicken breast in a Marsala sauce- no mushrooms

MONTEREY CHICKEN

Grilled, seasoned chicken breast with bacon and BBQ sauce

CHICKEN LAZONE

Pan seared chicken breast with spices and heavy cream

CHILI LIME CHICKEN

Grilled seasoned chicken breast in a chili lime marinade

GARLIC & BROWN SUGAR CHICKEN



MEATS

sustenance + fresh

ASIAGO CHICKEN

Grilled seasoned chicken breast with bacon, lemon, garlic and Asiago cheese sauce

SUN DRIED TOMATO SPINACH & CHEESE STUFFED CHICKEN BREAST

ORANGE DIJON GRILLED CHICKEN BREAST

SWEET & SPICY ITALIAN BBQ CHICKEN BREAST

CREAMY LEMON PARMESAN CHICKEN PICCATA

FRIED CHICKEN

WHOLE GRILLED TURKEY

Icing rubbed and grilled 3-4 hours, a good alternative to regular turkey

TURKEY BREAST

baked - grilled - fried

TURKEY BBQ

Turkey chopped & seasoned



SEAFOOD

fresh + finest

SHRIMP & GRITS

Tomato gravy or fresh tomato style
sausage, peppers and onions

SHRIMP

Steamed - Fried - Pan Seared in butter and
garlic

SHRIMP ROAST

Just what it says! Old bay served in a large
wooden tray

FRIED SHRIMP

OYSTER ROAST

Steamed oysters. We can shuck them or
you... or 1/2 shell

LEMON BASIL SALMON

GRILLED MAHI MAHI

Mahi Mahi filet lightly seasoned and grilled
any way you like
Teriyaki - Lemon Pepper - Italian

FRIED TROUT

Trout filets fried on site

SHRIMP BOIL

Shrimp and crawfish served with corn on
the cob, red potatoes and sausage seasoned
in Old Bay



SEAFOOD

fresh + finest

JUMBO LUMP CRAB CAKES

Everybody says these are the best!

GRILLED SALMON

Grilled Salmon topped with an Asian ginger
marinade

SALMON WITH CREAM SAUCE



DESSERTS

mouth watering + fresh baked

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"NANA" PUDDING

Old fashioned, cooked or cold

PECAN PIE PUDDING

WHITE CHOCOLATE RUM BREAD PUDDING

ANY KIND OF COBBLER YOU WANT

HOLY COW CAKE

A delicious mix of chocolate cake,
butterfinger crumbles and whipped cream

PEANUT BUTTER FUDGE CAKE

A chocolate cake with peanut butter cream

LAYERED CHOCOLATE CAKE

Chocolate cake with a chocolate sour cream
icing

LAYERED VANILLA CAKE

Vanilla cake with a chocolate, strawberry or
butter cream icing

COCONUT COW CAKE

PIG PICKIN' CAKE

SWISS CHOCOLATE CAKE

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DESSERTS

mouth watering + fresh baked

ORANGE CREAMSICLE CAKE

CHERRY CREAM CHEESE PIE

ASSORTED PIES

RED VELVET BROWNIES

STRAWBERRY SHORTCAKE
DONUTS

SMORES' BAR

DESSERT BAR



BREADS

grain + fresh

YEAST ROLLS

ASSORTED ROLLS

CORN BREAD

BEVERAGES

refreshing + cold & hot

SWEET + UNSWEET TEA

PEACH TEA

LEMONADE

STRAWBERRY + BLACKBERRY
LEMONADE

BOTTLED + CITRUS WATER

COFFEE BAR

HOT CHOCOLATE BAR

APPLE BAR



CUSTOMIZABLE SELF SERVE STATIONS

custom + unique

BISCUIT BAR

Buttermilk & sweet potato biscuits served with brown sugar bacon, country ham, molasses, honey, brown sugar, whipped butter and fresh strawberry jam

GRITS BAR

Stone ground creamy grits served with hoop cheese, Tasso ham, bacon, sun-dried tomatoes, caramelized onions, fresh sweet pickle jalapenos, and scallions. You can add on shrimp, blackened chicken, braised beef short ribs or roasted vegetables

SWEET POTATO BAR

Mashed sweet potatoes with the fixins' - marshmallow whip, baby marshmallows, brown sugar butter, bacon whipped butter and mixed chocolate morsels

MASHED POTATO BAR

Redskin mashed potatoes with the fixins' - butter, sour cream, chives, bacon, sun-dried tomatoes, shredded cheddar cheese, shredded mozzarella cheese and diced jalapenos



CUSTOMIZABLE SELF SERVE STATIONS

custom + unique

MAC + CHEESE BAR

Homemade mac and cheese with the fixins' -
Butter, sour cream, chives, bacon, sun-dried
tomatoes, shredded cheddar cheese,
shredded mozzarella cheese and diced
jalapenos

WAFFLE BAR

Belgian waffles with all the toppings -
regular and blueberry syrup, sweet cream
whipped butter, whipped cream, fresh
strawberries/seasonal fruit, chocolate
syrup, chocolate chips, and Nutella. You can
add on fried chicken, sausage or bacon

YOGURT BAR

Vanilla yogurt and/or Greek yogurt with all
the toppings - assorted fresh fruits,
granola, raisins, craisins, whipped cream,
honey or toasted coconut

