

Southern Comfort



www.masterpieceevent.com
678.990.9808

Appetizers

- **Spinach and Artichoke Dip**-served with buttered toast points
- **Blue Cheese Stuffed Dates**-wrapped in sugar smack bacon
- **Jalapeno Pimento Cheese** -on toast rounds with sugar smack bacon

Salads

- **Cucumber Salad** - cucumber, tomato and onion in apple cider dill vinaigrette
- **Lettuce Wedge**- with shaved bleu cheese, roma tomatoes and balsamic vinaigrette
- **Spinach Salad**-tossed with warm bacon dressing, tomato, and garlic croutons
- **Seasonal Fruit Salad**- served with honey lime dressing and field greens
- **Rocket Salad** – Arugula, pecans, cranberries, red onion, and blue cheese served with a pear vinaigrette

Entrees

- **Jack Daniels Turkey Breast** with cranberry orange compote
- **Savannah Style Crab Cakes** with remoulade sauce
- **Creole Fried Chicken** – extra crispy
- **Baked Country Ham**- with plum-easy mustard Sauce
- **Fried Tilapia**- with tartar Sauce
- **Low Country Boil** – shrimp, Andouille sausage, corn and red potatoes
- **Pecan Crusted Chicken Breast**- with a creole mustard peach glaze
- **Southern Grits Station**- stone ground grits, plain or cheese with two toppings: shrimp in creole sauce and Andouille sausage with peppers and marinated grilled vegetables

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Sides

- Southern Style Green Beans
- Squash Casserole/Squash Soufflé
- Broccoli Rice Casserole
- Macaroni and Cheese
- Fried Green Tomatoes with Remoulade Sauce
- Jalapeno Cheddar Cornbread
- Garlic Mashed Potatoes
- Roasted New Potatoes
- Steamed Seasonal Vegetables
- Southern Style Slaw
- Baked Beans with Apple wood Bacon
- Sweet Potato Soufflé
- Southern Style Potato Salad
- Soft Rolls and Sweet Corn Muffins

Desserts

- Chocolate Bread Pudding
- Classic Banana Pudding
- Apple, Blueberry, or Peach Cobbler
- Strawberry Shortcake
- Key Lime Tarts, Pecan Tarts and Charlotte Rouse Shots

Masterpiece Events offers a variety of different menus to suit your taste and budget.
Contact us at info@masterpieceevent.com

We'd love to create a masterpiece for you!

