



STARTERS

CLASSIC SHRIMP COCKTAIL - ORANGE MARMALADE COCKTAIL SAUCE

STUFFED MUSHROOMS - BOURSIN, MOZZARELLA, PARMESAN CHEESE WITH FRESH HERBS

TRIO DEVILED EGGS - BACON JALAPENO, PIMENTO CHEESE, DILL PICKLE

SAUSAGE BALLS - WITH HOT HONEY

SPINACH DIP WITH WATER CHESNUTS

BAKED BRIE WITH FRESH FRUIT

FIG AND BLUE CHEESE BRUSCHETTA

CHARCUTERIE - MEATS, CHEESE, FRUITS, JAMS, TOASTED NUTS

COWBOY CAVIAR

MINI CRAB CAKES - BACON REMOULADE

BBQ PORK BELLY BITES

PARMESAN MEATBALL SKEWER

CONSUMING RAW OR UNDERCOOKED MEATS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS



ENTREES

CHICKEN MARSALA

MEDITERRANEAN CHICKEN

HONEY GARLIC CHICKEN

FIRE ROASTED CHICKEN

CHICKEN PICATA

PANKO CHICKEN WITH RED WINE MARINARA

MISSISSIPPI POT ROAST

GRILLED FILET OF BEEF (\$+15)

PRIME RIB OF BEEF - SHERRIED CAPER HORSERADISH SAUCE (\$+15)

ROASTED BEEF TENDERLOIN (\$+15)

BBQ PORK

ROASTED PORK TENDERLOIN - WITH PECAN PRALINE SAUCE

STUFFED PORK LOIN - SPINACH AND GOAT CHEESE

SHRIMP AND GRITS

SALMON FILET - DILL, WHITE WINE, CREAM SAUCE

SALMON FILET WITH HERB CREAM CHEESE AND CASHEW CRUST

RED SNAPPER - PINEAPPLE SOY VINAIGRETTE

LUMP CRAB CAKES - SMOKED BACON REMOULADE



VEGETARIAN OPTIONS

STUFFED MUSHROOM WELLINGTON

BROCCOLINI COUC COUS

SWEET POTATO HASH

SUMMER SQUASH RAGU

CRISPY SMASHED NEW POTATO WITH CREME FRAICHE

STUFFED EGGPLANT PARMESAN

TOMATO CUCUMBER WITH FETA

SWEET CORN AND TOMATO



SIDES

ROASTED RED SKIN POTATOES WITH HERBS

GARLIC WHIPPED POTATOES

SMOKED GOUDA MASHED POTATOES

CARAMELIZED ONION YUKON GOLD

TRUFFELED CAVATAPPI

SOUTHERN STYLE MACARONI AND CHEESE

SHARP CHEDDAR POTATOES AU GRATIN

BUTTER AND HERB RICE PILAF

THREE ONION COUSCOUS

CREAMY STONE GROUND GRITS

BROWN BUTTER HARICOT VERTS

ROASTED SEASONAL VEGETABLES WITH BALSAMIC GLAZE

SMOKEY COLLARD GREENS

ROASTED BRUSSEL SPROUTS

BUTTERED BROCCOLI

CONFETTI SWEET CORN



SALADS

GARDEN - TOMATO, CUCUMBERS, RED ONION

CAESAR - ROMAINE, PARMESAN

SPINACH - STRAWBERRIES, PECANS, RED ONIONS

WATERMELON, CUCUMBER & FETA WITH MINT &
LIME VINAIGRETTE

PEACH & BURRATA WITH ARUGULA, CANDIED
PECANS & HOT HONEY DRIZZLE

CHEROKEE CREEK HARVEST SALAD
SPRING MIX, CANDIED PECANS, SEASONAL FRUIT
(STRAWBERRIES, PEACHES, APPLES, PEARS
DEPENDING ON THE SEASON)
GOAT CHEESE, PICKLED RED ONIONS,
CUCUMBER, HOUSE-MADE MAPLE DIJON
VINAIGRETTE



PASTA

FETTUCCINE ALFREDO
ROASTED GARLIC PARMESAN CREAM SAUCE

TUSCAN CHICKEN PENNE
GRILLED CHICKEN, SPINACH, SUN-DRIED TOMATOES, AND
PARMESAN CREAM SAUCE

CHICKEN MARSALA OVER HERB BUTTER LINGUINE WITH MUSHROOM
MARSALA SAUCE

CHICKEN PARMESAN
BREADED CHICKEN WITH MARINARA AND MELTED MOZZARELLA

LASAGNA
LAYERS OF BEEF, PASTA, RICOTTA, MOZZARELLA, AND MARINARA

BAKED ZITI
PENNE BAKED WITH MARINARA AND THREE CHEESES

SPAGHETTI
MARINARA WITH YOUR CHOICE OF MEAT SAUCE OR VEGETARIAN

LINGUINE WITH BASIL PESTO
FRESH BASIL PESTO, ROASTED TOMATOES, AND PARMESAN

LEMON GARLIC SHRIMP LINGUINE
SAUTÉED SHRIMP IN A LEMON GARLIC BUTTER SAUCE.



PASTA SALADS

SOUTHERN BLT PASTA SALAD
ROTINI, BACON, TOMATOES, GREEN ONIONS,
AND RANCH AIOLI

ITALIAN PASTA SALAD
ROTINI, ITALIAN MEATS, MOZZARELLA, OLIVES,
PEPPERONCINI, AND ITALIAN VINAIGRETTE

GREEK PASTA SALAD
ROTINI, CUCUMBERS, TOMATOES, FETA,
KALAMATA OLIVES, AND GREEK VINAIGRETTE

PESTO BOWTIE PASTA SALAD
BOWTIE PASTA, BASIL PESTO, MOZZARELLA,
TOMATOES, AND PARMESAN



SNACKS

FRESH BAKED COOKIES

FLAVORED POPCORN

ASSORTED SUSHI

CHIPS AND QUESO

CHURROS

FRENCH FRIES

HOTDOG BAR

TATER TOT BAR

SCHOOL PIZZA

SMORES

SOFT BAKED PRETZELS

BEER CHEESE

SLIDERS