

est. 2018

# high south

## CATERING

# menu

## breakfast

	PER PIECE		PER PIECE
Quiche (sausage or vegetable)	\$5.00	Biscuits & Gravy	\$7.00
Breakfast Casserole	\$5.00	Breakfast Sandwiches	\$7.00
Croissants	\$4.00	Breakfast Burritos	\$7.00
Muffins	\$4.00	Sausage & Bacon	\$2.00
Scones	\$4.00	Home Fries	\$3.00
Cinnamon Rolls	\$4.00	Juice & Coffee Service	\$4.00
Scrambled Eggs	\$4.00		

## lunch

### CLINIC AND BOARDROOM \$14 PER MEAL

- Choice of Chicken, Vegan or Vegetarian
- Roasted Veggies
- Potatoes or Beans
- Green Salad with Vinaigrette
- Gluten & Dairy Free

### BOXED SANDWICHES AND WRAPS

Includes Chips, Pickle & Cookie	PER BOX
Turkey & Cranberry	\$15.00
Smoked Pork Loin	\$16.00
Mediterranean Chicken	\$15.00
Mediterranean Veggie Wrap	\$15.00
High South BBQ Pork Wrap	\$16.00

### SLIDER BUFFET

Served with High South  
Pinto Beans & Cole Slaw

	PER SLIDER
Smoked Burger & Cheddar	\$7.00
Pulled Pork & Slaw	\$7.00
Falafel & Tzatziki	\$7.00
Pulled Chicken & White BBQ	\$7.00



# appetizers

PASSED	PER PIECE
Goat Cheese, Honey & Walnuts	\$4.00
White Cheddar Pimento Cheese	\$4.00
Heirloom Tomato & Basil	\$4.00
Fig, Brie & Honey	\$4.00
Smoked Trout Spread	\$5.00

BUFFET	PER PIECE
Pickled & Smoked Chicken Wings	\$5.00
Bacon & Pimento Cheese Jalapenos	\$5.00
Crab Cakes with House Remoulade	\$7.00
Smoked Burger Sliders with Cheddar	\$6.00
Seafood Shooters (salmon, ahi, vshrimp)	\$7.00
Herb & Goat Cheese Creminis	\$4.00

BOARDS AND DIPS	SERVES 12
Served with Crostini & Crudite	
House-made Charcuterie Board	\$55.00
Fruit Platter	\$30.00
Edamame Hummus	\$25.00
Smoked Trout Dip	\$35.00
High South Pimento Cheese	\$25.00

# dinner

Served with two sides, salad & bread service  
Available plated or as buffet

ENTREES	PER PLATE
Stuffed Chicken Breast with	
▪ Spinach, Feta, Red Pepper Cream	\$27
▪ Sausage, Apple, Walnut, Madiera Veloute	\$28
Chicken Rhubarb	\$26
Smoked Catfish Ponchatrain	\$25
Salmon with Citrus Sauce	\$27
Mahi Mahi with Chimichurri	\$27
Pork Tenderloin with Mushroom Ragout	\$26
Smoked Duck Ham with Cherry Demi-glace	\$29
Braised Short Ribs	\$31
Flat Iron Steak with Forestiere Sauce	\$32

FROM THE GRILL	PER PERSON
Burgers, Dogs, Chicken Breasts	\$18
Filet	Mkt
New York Strip	Mkt
Shrimp Kebabs	\$25
Veggie Kabobs with Tofu	\$23

CARVED	PER PERSON
Prime Rib	Mkt
Beef Tenderloin	Mkt
Pork Loin	\$25
Brisket	\$25
Roulade of Pork or Beef	\$27
Whole Turkey	\$24
Salmon en Croute	\$27



## \$20 per guest

### ENTREE CHOOSE 2

- Smoked Chicken Quarters
- Roasted Chicken
- Smoked Angus Sliders with Cheddar
- Pulled Pork Sliders
- Roasted Tofu with Pineapple Pico de Gallo

### SIDES CHOOSE 3

- Macaroni and Cheese
- Charro Beans
- Mashed Potatoes
- Slow Cooked Green Beans
- Roasted Seasonal Vegetables
- Creamy Cole Slaw
- Fresh Greens Salad with Ranch & Vinaigrette

## \$30 per guest

### ENTREE CHOOSE 2

- Stuffed Chicken Breast
- Chicken Rhubarb
- Catfish Ponchatrain
- Braised Short Ribs
- Pork Tenderloin with Mushroom Ragout
- Feta & Tofu Stuffed Mushroom

### SIDES CHOOSE 3

- Herb Roasted Red Potatoes
- Orange Butter Mashed Potatoes
- Roasted Seasonal Vegetables
- Bacon and Balsamic Glazed Brussel Sprouts
- Spinach Salad with Pecans, Cranberries, & Feta
- Seasonal Green Salad with Berry Vinaigrette

## \$40 per guest

### ENTREE CHOOSE 2

- Stuffed Chicken Breast
- Smoked Duck Ham with Cherry Demi-Glace
- Salmon with Citrus Sauce
- Mahi Mahi with Chimichurri
- Carved Smoked Pork Loin
- Flatiron Steak with Sauce Forestiere
- Carved Prime Rib with Au Jus & Horseradish Cream

### SIDES CHOOSE 3

- Roasted Asparagus with Lemon Butter
- Roasted Seasonal Vegetables
- Cream & Herb Twice Baked Potatoes
- Black Garlic & Truffle Mashed Potatoes
- Seasonal Fruit & Greens Salad with Fruit Vinaigrette
- Lentil Salad with Feta, Chickpeas & Cucumber
- Arugula Salad with Goat Cheese, Pine Nuts & Apples

# buffet

## specialty

- Low Country Shrimp or Crawfish Boil
- Whole Hog, Lamb, or Goatroast
- High South BBQ

- Pulled Pork
- Brisket
- St Louis Ribs
- Smoked Chicken

- Pulled Goat
- Duck
- Tofu
- Jack Fruit

Market Price by Pound or Person

## dessert

### PER PIECE

- Mini Cheesecakes \$4
- Gateau Basque \$5
- Grilled Pound Cake with Fruit \$4
- Banana Pudding Brownies \$4
- Mini Possum Pies \$5

buffet

