

Entree

CHICKEN & TURKEY SELECTIONS

Chicken Asparagus Roll-Ups

Very flavorful chicken and asparagus dish with almost a hollandaise-inspired flavor. The presentation is simple yet elegant.

Spinach & Boursin Cheese Stuffed Chicken Roulade

Savory Chicken Breasts stuffed with a spinach and creamy Boursin cheese center, then rolled.

Spinach Stuffed Chicken Breasts

Spinach and cheese stuffed into boneless, skinless chicken breasts wrapped in bacon.

Spinach Stuffed Chicken Breast

Spinach and cheese stuffed into boneless, skinless pan seared chicken breasts

Roasted Chicken Thighs with Cherry-Thyme Compote

Fresh sweet cherries, a summer favorite, are lightly cooked to make a chunky compote flavored with herbal thyme and enriched with the chicken's pan juices.

Sweet Tea Brined Chicken Breasts

A hint of tea, brown sugar, and rosemary is used for our delicious marinade on this grilled chicken. The combination is irresistible!

Sautéed Chicken Breasts with Bitter Orange Sauce

Orange marmalade is the base for a simple glaze-like sauce. It offers its sweet, yet pleasingly bitter, orange flavor and adds texture and body.

Grilled Chicken with Peach Bourbon Barbecue Sauce

The wood-aged character of bourbon adds toasty molasses hints to this unique barbecue sauce made with fruity, ripe peaches.

Grilled Chicken with Orange-Jalapeno Glaze

Lightly seasoned chicken grilled and smothered with a spicy orange jalapeno glaze

Grilled Chicken with Plum-Jalapeno Relish

A lightly spicy, sweet-tart fresh plum relish adds dimension to chicken cooked on a hot grill.

Marinated Grill Chicken with Honey-Barbecue Sauce

Seasoned chicken marinated overnight and grilled with a sweet honey-barbecue sauce.

Grilled Chicken with White Barbecue Sauce

Fresh Herb chicken thighs marinated overnight, then grilled to a delicious char finish, then served with a delicious white barbecue sauce on the side.

Chicken Breasts with Garlic Sauce

Pan Seared Chicken Breasts drizzled in a tasty garlic sauce prepared with onions and bell peppers.

Chicken Breast in Caper Sauce

Pan seared chicken breasts seasoned with lemon pepper, dill weed and garlic powder, then topped with a creamy caper sauce

Chicken with Roasted Peppers

Boneless Skinless Chicken Breasts cooked to a golden brown, and topped with a delicious sauce of roasted red peppers, garlic, Artichoke hearts and white wine.

Mississippi Smothered Chicken

This smothered dish is cooked with mushrooms, fresh ground black pepper, dry white wine, chicken broth and other herbs to make a dynamic blend of flavors.

Chicken Piccata

Chicken breast cutlets, dredged in flour, browned, and served with a sauce of butter, lemon juice, capers, and white wine.

Chicken Parmesan

Breaded chicken breasts baked with Provolone cheese and marinara sauce, served with spaghetti marinara.

[Spinach Pesto Chicken Breast]

Juicy chicken breast topped with fresh made pesto and chopped spinach, then baked till fork tender.

Salsa Chicken

Taco seasoned Chicken Breasts topped with salsa and mexican cheese.

Baked Chicken with Vidalia Onion Sauce

Sweet onions are markedly more mellow and sugary than typical cooking onions. Here, Georgia's Vidalia onions are roasted to intensify their natural sugars and then combined with sherry, which contributes a distinctive nuttiness to the sauce.

Chicken Macadamia

This boneless skinless chicken breast is pan sautéed in a Macadamia nut coating, and served with an orange flavored sauce.

Italian Breaded Chicken Breasts

Seasoned Baked Chicken Breasts with Italian Bread crumbs

Baked Teriyaki Chicken

A spicy, homemade teriyaki of soy sauce, cider vinegar, ginger and garlic, with all the original flavors of the orient.

Bourbon Chicken

Great flavors are topped off in this dish from Kentucky Bourbon

Basil Orange Chicken

A delicious boneless skinless chicken breast seasoned with orange juice, honey, and fresh basil.

Baked Garlic Parmesan Chicken

Chicken Breasts breaded with seasoned bread crumbs and Parmesan cheese, then baked. Uhmm uhmm Good!

Key West Chicken

This dish reminds you of the Florida Keys where juicy chicken breasts are marinated with flavors of honey, soy sauce, and lime juice and then grilled..

Hot & Spicy Chicken Breasts

Pan Roasted Chicken Breasts with a hot and spicy flavoring (but not too spicy) makes this chicken dish pop.

Grilled Chicken with Herb Rub

This dish marinates the chicken in a sage and rosemary dry herbed rub, and then it is grilled to perfection.

Grilled Chicken Breast

Char grilled chicken breasts fillets

Chicken Breasts with Chipotle Green Onion Gravy

This chicken dish is served with a flavorful chipotle and green onion gravy

Oven Fried Chicken Breasts

Who says fried chicken has to be unhealthy, ours chicken is marinated and coated in a seasoned breading and baked to create a delicious alternative.

Buttermilk and Herb Fried Chicken

Soaking the chicken in seasoned buttermilk flavors the meat right down to the bone and ensures that it stays tender and moist after frying. With every bite, you'll taste the tangy buttermilk, robust herbs, and a hint of spicy heat from the pepper sauce.

Blackened Chicken

Take the bait and try this spicy charred chicken--a Cajun favorite

Lemon Butter Chicken Breasts

Zesty flavored chicken breasts seasoned with lemon pepper, lemons and sauteed in butter

Artichoke Chicken Breast

Chicken breasts, baked with Parmesan cheese and artichoke hearts

Cheesy Bacon Breasts

Chicken Breasts topped with bbq sauce, bacon and cheddar cheese. Uhhmm Uhhm Good!

Pulled Smoked Chicken Served on Gourmet Rolls

Tender smoked pulled chicken served on gourmet rolls.

Rotisserie Chicken

Tender Whole Rotisserie Chicken

Chicken & Sun Dried Tomato Orzo

We may be southern but who says Italian is off limits! Sun Dried tomatoes and Asiago Parmesan cheese pack a hearty flavor in this rustic Italian dish

Chicken Linguine

A tasty hot chicken dish prepared with chicken breasts, linguine, onions, parsley, shredded Monterey Jack cheese and Parmesan Cheese

Chicken Marsala
Grilled Chicken in Marsala Sauce with Sliced Mushrooms

Angel Chicken Pasta

Bake chicken breasts in a delectably rich sauce made of butter, wine and Italian Seasonings, served over angel hair pasta for a dish that is fit for your most elegant of dinner parties

Chicken, Broccoli and Cheese Casserole
Without a doubt, the go-to staple of the south.

[Pesto Pasta with Chicken]

A refreshing chicken pasta dish with our housemade pesto sauce and grilled chicken

Chicken with Quinoa and Veggies

Pan Seared chicken strips with zucchini, tomato, fresh basil and feta cheese served over seasoned quinoa combined to create a healthy and very tasty dish

Broccoli Chicken Divan

Fresh broccoli and chicken bake in a savory sauce topped with a crunchy, cheesy topping.

Herb Rubbed Turkey with Chardonnay Gravy

Tired of the same old holiday turkey? We knock ours out the park with an herb marinated slow cooked turkey accompanied with our very own and unique Chardonnay Gravy

Herb Roasted Turkey

Our slow roasted turkey seasoned with our private seasoning line "Hilda Brewer Brown - Herbalicious seasoning", steps this traditional turkey up to another level.

Cajun Fried Turkey

If you haven't tried a fried turkey yet, you don't know what you're missing. Marinated overnight, then deep fried to a crispy juicy goodness takes this turkey to award winning status.

Turkey Pot Roast

Seasoned Turkey Breasts slow cooked in a rich savory beef gravy.

Roast Turkey
Succulent Oven Roasted Turkey slow cooked to a tender perfection

Hickory Smoked Chicken (Pulled)

BEEF SELECTIONS

Beef Brisket Seasoned
Seasoned sliced beef brisket

Chilled Spiced Beef

It has numerous names in different parts of the south, but chilled spiced beef served in thin slices has been deemed one of the South's most elegant dishes since the mid-nineteenth century. Served with an assortment of mustards

Corned Beef

Oven baked corned beef, slathered with a sweet hot honey mustard

MeatLoaf Cupcake with Whipped Potato Icing

A unique presentation of meatloaf cooked in a cupcake shape and topped off with whipped mashed potato icing.

Prime Rib of Roast

Perfectly cooked Prime Rib Roast served with a side of Au Jus and Creamy Horseradish Sauce. This cut will take your party to another level.

Blue Cheese Crusted Filet Mignon Served with a Port Wine Sauce

Tender Filet Mignon topped with a blue cheese crust and served with a sweet Port Wine Sauce.

Petite Filet and Shrimp

Grilled marinated jumbo shrimp atop a seasoned seared filet medallion layered on sautéed spinach and smashed potatoes then drizzled with demi-glaze.

Cracked Pepper Rolled Filet Mignon with Bordelaise Sauce

The filet is rubbed with cracked pepper, then roasted, and served with a wonderful Bordelaise Sauce.

Pepper Crusted Beef with Cognac & Golden Raisins

To crust a beef filet with a combination of crushed peppercorns is a rational French cooking technique this is still considered southern cooking. Here, the bit of the pepper is tempered by the sharp cognac and fruity golden raisins.

Marinated Beef Kabobs

Grilled Marinated Beef Kabobs with Black Pepper Marinade, Mushrooms, Onions and Peppers

Fillet Mignon with Port Wine Glaze

Fork tender fillet mignon prepared medium rare and served with a zesty Port Wine Glaze

Filet Mignon with Rich Balsamic Glaze

Beef tenderloin filets are browned, and then cooked in red wine and balsamic vinegar

Carlton's Roast Beef with Red Wine Gravy

Fork Tender slow cooked roast beef served with a red wine gravy

Skirt Steak with Mushrooms and Shallots

Our steak is pan seared, then topped with a delicious creamy sauce made with Cremini mushrooms, shallots, thyme and white wine.

Beef with Red Wine Sauce

Chuck Roast with mushrooms and onions and slow cooked in a red wine sauce

Minute Steak with Mushroom Gravy

Simple yet delicious cubed sirloin steak fried, then smothered with a creamy mushroom, thyme gravy

Steak & Cheese Burrito
A hearty burrito packed with meat, beans, rice and cheese

Lamb Chops with Herb Butter
The Lamb Chops are grilled to perfection and topped with a rosemary, garlic and parsley herbed butter.

PORK SELECTIONS

Pork Chops with Apples and Sage
Pan Seared and Roasted Bone in Pork chops a top cooked apples with fresh sage leaves. Put on your house coat, fix a hot toddy and lounge in a recliner after this dish.

Coca Cola Glazed Baby Back Ribs
Coca Cola is to Atlanta as Guinness is to Dublin. Pork has a natural affinity for sweet, rich caramel flavors. These Southern ribs are by no means traditional, but they are lip-smacking good.

Chipotle Glazed Baby Back Ribs
Baby Back Ribs marinated overnight in a dry rub, slow cooked until juicy-done, then grilled with a chipotle chile glaze.

Carlton's Marinated Baby Back Ribs
Succulent Baby Back Ribs, marinated over night in special seasonings, then slow cooked till they are fall off the bone tender and delicious.

Pulled Pork Cornbread Waffles
A creative entree for an upgraded backyard BBQ with pulled pork served on top of a cornbread waffle then sprinkled with fresh corn and scallions.

Carolina Pulled Pork
Southern sweet bbq pulled pork served on a bun

Apple Wood Smoked Pork Chops

Thick cut Boneless Pork Chops Smoked with Apple Wood Chips

[Pecan Crusted Pork Chops]

The chops are marinated in a brown sugar, lemon juice, horseradish and ginger marinade then crusted with chopped pecans.

Pork Chops with Plums and Chinese Spices

The chops bake in the oven with plums, honey, ginger and other flavorings, which slowly glaze the meat in a sticky sauce.

Stuffed Pork Tenderloin

Savory Pork Tenderloin stuffed with Rosemary and Sage.

Grilled Jerk Pork Tenderloin with a Caribbean Dipping Sauce

This spicy and savory Jerk marinated flavorful pork tenderloin with habanero pepper, ginger, and thyme spices up your grilled pork for a flavorful dish, then dip it with a spicy Caribbean dipping sauce to compliment it.

Rosemary Pork Tenderloin

The tenderloin is marinated in a garlic, rosemary and mustard sauce.

Balsamic Roasted Pork Loin

This delicious pork loin is marinated over night with herbs and balsamic vinegar making this the most tastiest pork loin you can imagine.

Savory Pork Roast

a savory, melt-in-your-mouth boneless pork loin roast

Praline Mustard Glazed Ham

OMG...If you thought you had a succulent juicy ham before...then try our slow cooked deliciously glazed ham that seeps our famous marinade into every crevice of this succulent piece of meat.

Smoked Ham

Your guests will lose their minds when they bite into our house smoked juicy ham. Absolutely delicious

Bourbon and Praline Ham

Thyme Honey Glazed Ham

The added ingredients of fresh thyme and cider vinegar along with the honey creates the juiciest, most flavorful ham you ever tasted!

SEAFOOD SELECTIONS

Steamed Lobster Tails

Succulent Steamed Lobster Tails served with Dipping Butter

Savannah Low Country Boil

Indigenous to Savannah, we cook ears of fresh corn, small new potatoes, fresh shrimp and smoked link sausage to create this masterpiece of a dish, then we dump it out on a paper lined table.

Pan Seared Scallops with Lemon

Shrimp and Scallops in Garlic Gravy over Savory Dinner Grits

Everyone is familiar with shrimp and grits....but have you tried our contemporary version. This dish is truly scrumptious

Pan Seared Scallops with lemon

Our jumbo scallops seared to perfection with lemon juice, salt and pepper. Simple ingredients making an incredible statement.

Crab Meat Stuffed Cornish Hen

The Crab Meat Stuffing really takes this delectable Hen to another level. Made with fresh crabmeat, garlic, fresh parsley and green onions.

Chilled Lemon and Basil Marinated Sea Bass

A delicious marinated filet of Chilean Sea Bass lightly poached in a lemon and white wine sauce and topped with fresh basil.

Shrimp Cakes with Spicy tartar Sauce

Great as an appetizer, or a main course, these cakes are as sumptuous as any made with the sweetest of crabmeat

Seafood Pasta Newburg

Flavorful Pasta Newburg filled with bite size portions of lobster, scallops and shrimp.

Pecan Crusted Grouper

You can't beat a grouper with a southern flair. Pan Sautéed in a pecan crust coating...this dish is delicious.

Blackened Redfish

Redfish seasoned with our house made blackened spices, grilled to perfection.

Blackened Salmon

Salmon fillets seasoned with a spicy blackened marinade and baked till fork tender.

Shrimp Creole

Along with seafood gumbo, jambalaya, and beignets, shrimp Creole is a signature dish of New Orleans. This dish could easily qualify as one of the South's greatest creations.

Grilled Salmon with Herb Vinaigrette

Fork tender grilled salmon fillets lightly seasoned and drizzled with a savory herb vinaigrette

Seasoned Baked Salmon

Salmon fillets seasoned with fresh herbs and baked.

[Baked Salmon with Basil Pesto]

Baked Salmon Filets smothered with Fresh made basil pesto

Maple Salmon
Baked Salmon marinated with Maple Syrup and Soy Sauce

Stuffed Atlantic Salmon
Atlantic Salmon stuffed with Seafood Stuffing

Front Porch Fried Catfish
Catfish fillet Nuggets fried to perfection with a hint of garlic powder and red pepper.

Blackened Tilapia
Blackened Seasoned Tilapia topped with a delicious Vidalia Onion Sauce.

Pan Seared Tilapia
Fresh Tilapia pan seared with a light dusting of flour, seasoning and cooked in olive oil.

Baked Tilapia
Seasoned and baked Fresh Tilapia

Lemon Garlic Tilapia
Tilapia fillets are bathed in lemon juice and melted butter, seasoned with garlic and parsley, and baked to flaky perfection

Baked Tilapia with Dill Sauce
Baked tilapia seasoned with Cajun and citrus served with a creamy sauce of fresh dill and lemon."

Broiled Tilapia Parmesan
Tilapia broiled with a creamy cheese coating for an impressive flavor and texture

Crunchy Oven Fried Tilapia
Tilapia fillets baked in the oven with a light cornmeal and basil coating that taste close to being fried, but without all the fat and calories

Marinated Grilled Shrimp Skewers

Juicy large shrimp marinated in garlic, olive oil, tomato sauce, basil and red wine vinegar, then grilled and skewered.

Fancy Fish Tacos

Tacos filled with baked Tilapia and topped with cool sesame coleslaw.

[Shrimp Pesto Pasta]

Delicious Shrimp Angel Hair Pasta cooked with pesto, pine nuts and sun dried tomatoes.

Baked Grouper Fillet

Our seasoned and oven baked grouper fillet 8-10 oz.

[Macadamia Nut Mahi Mahi]

Mahi mahi is coated in *macadamia nuts* and breadcrumbs and lightly fried, then baked

Honey Smoked Cracked Pepper Whole Salmon

Not just smoked, but Honey Smoked, and topped with cracked peppercorns brings this smoked salmon to a whole new level. Your guests will definitely keep coming back to this dish.

Shrimp Lemon Pepper Linguini

Linguini tossed with a lemony wine sauce, fresh basil, garlic and parsley

[Grilled Pesto Shrimp]

OMG, our Jumbo shrimp are marinated with our house made basil pesto

Blackened Shrimp and White Cheddar Grits

Succulent Blackened Tiger Shrimp served over creamy white cheddar grits

Shrimp & Grits

have a taste of the lowcountry with our delicious shrimp and grits dish topped with fresh juicy shrimp and prepared with cheese stone ground grits.

LASAGNAS, MEATLOAFS

Lasagna

Whipped Ricotta cheese layered with pasta sheets, crumbled meatballs, Italian sausage and marinara sauce, topped with Provolone cheese and our savory meat sauce.

Lasagna Vegetarian

A rich, cheesy lasagna loaded with vegetables

Seafood Lasagna

Crawfish Lasagna

Italians wish they had lasagna that was as succulent as this one.

Chicken Asparagus Lasagna

A unique Lasagna with chicken breast, asparagus, onions, garlic, thyme, and asiago cheese

Vegetarian Meatloaf

For those vegetarians who miss the taste of meatloaf, here is a tasty vegetarian version that matches the flavor

Gourmet Meat Loaf

This meat loaf is stuffed with flavor from ingredients like hot Italian sausage, ground chuck, sun dried tomatoes, and mozzarella cheese.

Baked Ziti

Italian Sausage, Pomodoro sauce and Ziti topped with a layer of melted Provolone & Parmesan cheeses.

Chicken Tetrazzini (Spaghetti)

This is one of the south's most classic and beloved casseroles. What gives this dish its distinctive identity over its obvious Italian cousin (spaghetti with ragu sauce) are not only the diverse ingredients but also the way it's baked till crusty.

Mexican Burrito Casserole

Ground beef, refried beans and tomatoes are combined with chiles and taco sauce, then layered in a casserole with tortillas and cheese.

BURGERS

Fajitas (Beef or Chicken)

Travel south of the border with this delicious Mexican meal. Grilled chicken or steak served with sour cream, black beans, pico de gallo, chopped lettuce, shredded monterey jack cheese, rice, sauteed peppers and onions and flour tortillas (3)per person.

Spinach Feta Turkey Burger

What a heavenly combination, the spinach and feta cheese create a flavor profile with this burger that is out of this world.

Turkey Burgers with Smoked Gouda

For from the ordinary, this delicious healthier version of a summer staple is topped with melted Gouda Cheese....Ummm ummmm good!

Sausage Burgers with Sraracha-Honey Mustard Sauce

These pork burgers are so flavorful with the accent of sweet and hot italian sausage. This takes burgers to a whole new level.

Pimento Cheese Stuffed Burgers

Perfectly grilled beef burgers stuffed with the souths delicacy of pimento cheese adds a delicious flavor and bite to these burgers.

Caesar Salad Burger

Bobby Flay's clever combination of two American classics: Caesar salad and hamburgers. The creamy, crunchy salad is delicious on its own, though it's an inspired burger topping.

Turkey Burger

Seasoned with spices and slow grilled to perfection.

Hamburger

Beef Hamburgers served with all the fixins.

Hot Dogs

Beef hot dogs with all the sides and fixings

SELECT ONE OF THE FOLLOWING ENTREE COURSES:
