

TABLE FOR 2

by Carlton

CREATING MEMORIES...ONE COURSE AT A TIME

MENU

Salad Course, Choice of:



Spinach, Strawberry Salad

Fresh Baby Spinach, Red Onions, sliced juicy Strawberries and Feta Cheese tossed with a Sweet & Sour Poppy Seed Dressing



Wilted Spinach Salad with Warm Bacon Vinaigrette Dressing

This delicious Spinach Salad is tossed with a warm Bacon and Apple Cider Vinaigrette with onions and garlic, make this a memorable salad



Iceberg Lettuce Wedges with Blue Cheese Dressing

A retro salad returns to popularity with this simple but delicious salad



Baby Greens with a warm Gorgonzola Dressing

This baby green salad is tossed with a warm Gorgonzola dressing, bacon, and toasted almonds

Intermezzo



Lemon Sorbet served on an Asian Spoon

to clean your palate before entrée

Entrée Course, Choice of:

MENU 1



Chicken Asparagus Roll-ups

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



Rosemary & Garlic Smashed Potatoes

Hand smashed New Potatoes tossed with Cream, Garlic Cloves and Fresh Rosemary



Rosemary Roasted Cherry Tomatoes

Fresh cherry tomatoes pan roasted with olive oil and fresh rosemary

MENU 2



Tender Sliced Beef Brisket

Marinated and slow cooked fork tender Beef Brisket with a drizzle of Peach Bourbon BBQ Sauce.



Savory Dinner Grits

Contrary to popular belief, you can have breakfast for dinner. This savory dish made with stone ground grits slow cooked with garlic, thyme, chicken broth and parmesan cheese makes this an excellent side dish to almost any entree.



Marinated Dill Green Bean Bundles

A great cold side dish. Green beans tied in petite bundles, marinated with fresh herbs and olive oil.

MENU 3



Pulled Pork Cornbread Waffles

A creative entree for an upgraded backyard BBQ or an elegant dinner, with pulled pork tossed in our famous Peach Bourbon BBQ Sauce, then served on top of a cornbread waffle then sprinkled with fresh corn and scallions.



Honey & Apple Cider Collard Greens

Definitely not your mamma's Collards. We slow cook our Collard Greens with Honey and Apple Cider to create a surprising mouthful.

MENU 4



Grilled Salmon with Herb Vinaigrette

Grilled salmon fillets lightly seasoned and drizzled with a savory herb vinaigrette.



Quinoa and Kale

Quinoa with julienne Kale, garlic, olive oil and sea salt



Marinated Dill Green Bean Bundles

Haricot Vert French String Beans tied in petite bundles, marinated with fresh herbs and olive oil

MENU 5



(VEGETARIAN) Lasagna Rolls with Roasted Pepper Sauce

A different twist on Lasagna, filled with spinach, mushrooms, basil and mozzarella cheese



(VEGETARIAN) Butternut Squash with Sage and Butter

Dessert Course, Choice of:



Artisanal Gelato served in a Phyllo Cup



Individual Chocolate Cherry Bread Pudding



Olive Oil & Rosemary Bundt Cake



Marinated Strawberries in a Grand Marnier Sauce

Beverage Selections, Choice of:



Pineapple Sweetened Iced Tea



Basil Infused Lemonade

Wine Selection, Choice of:

Cabernet Sauvignon

Chardonnay

Add an additional course of Hors de' Oeuvres or Soup to enhance your experience

Hors de' Oeuvres Options (selection of 3 items)



**Shot Glass Colossal Shrimp Cocktail*

(Choose two of the following):



**Trio of Spreads*

A selection of some of our popular salsas and spread to include, Lemon & Fig Salsa, Collard Green Pesto and our Garlicky Black Eyed Pea Hummus, served on Gourmet Crackers



**Sushi Rolls*

Fresh rolled sushi consisting of Spicy Tuna Rolls, Vegetable Rolls, California Rolls and Crunchy Crab Salad Rolls (*Select One*)



**Bourbon Bacon Jam served in a Phyllo Cup*

Who doesn't like bacon or bourbon.....We've combined these two together for our fabulous appetizer and served it in a phyllo cup



**Spicy Cocktail Pecans*

Georgia Pecans with a conversation engaging spicy bite



**Pesto Stuffed Cherry Tomatoes*

The combination of tomatoes and pesto together, you can't go wrong. We make our pesto from scratch with fresh basil, parmesan and toasted pecans.

Soup Options



Lobster Bisque

You can't go wrong with this classic creamy bisque



Baked Potato Soup

All the ingredients of a loaded Spud, combined to create a comfort food favorite



Broccoli & Cheese Soup

Creamy Broccoli and Cheese Soup for a great meal



Chilled Strawberry Bisque

This is a very delightful and refreshing summer soup great for any occasion