

# Southern Tables Themed MENU | PLATED

Minimum of 10 persons, based on two hours of service. Offered between the hours of 4:00 pm to 9:00 pm.  
Applicable for select Bells & Whistles events.

## INCLUDES:

Signature Cocktail - Peach Tree Tea  
Premium Bar

## APPETIZER:

Please select ONE from the following options for the group

### Shrimp & Grits

Roasted shrimp, creamy stone-ground grits, smoked ham

### Fried Green Tomato BLT

Pork belly, green tomato jam, house made pimento cheese

### Deviled Egg Cobb Salad

Cucumber, radish, chopped tomato, bacon crumble, Cajun vinaigrette 🍃

### Pumpkin & Apple Soup

Cinnamon croutons 🍃 🍷

## ENTRÉE:

Please select from the following options for the group

### Free-Range Fried Chicken

Red beans, steamed rice, corn kernels 🍷

### Blackened Salmon Fillet

Corn-lima bean-onion-potato and pepper succotash, Bourbon rémoulade, lemon oil

## DESSERT:

Please select ONE from the following options for the group

### Brown Sugar Pecan Pie

Maple cream, deep fried waffle crumble

### Mamma's Red Velvet Cake

Coffee sauce, raspberry sauce

Freshly brewed Blue Mountain coffee, decaffeinated coffee, selection of teas

SET-UP FEE: US \$14.00 PER PERSON

All rates are in US dollars and are subject to change. Please be advised that the Chef may make suitable substitutions to the above menus. All food and beverage taxes and gratuities are included in prices indicated. Set-up fee applies to group bookings of 5 rooms or more booked with Unique Travel Corp. Group Department under Group Code or Group Contract. All menu selections need to be made in advance at a minimum of 60 days prior to arrival.