

## *Traditional Southern Bar-B-Que*

*When guests arrive, a self-service bar of traditional southern sweet tea, ginger infused fresh squeezed lemonade and mint sprigs will be available.*

### Hors D'Oeuvres

Kansas City 12-Hour Smoked and Pulled BBQ Pork/Warm Miniature Potato Roll Sliders/Smoked Sauce  
Wood Oven Fired Flatbread/Smoked Gouda/Thick Bacon/Sunny Side Up Egg  
Traditional Shrimp Cocktail/Chipotle Tomato Cocktail Sauce  
Sweet Potato Hush Puppies/Roasted Poblano Crema  
Hand Smashed Guacamole/Locally Harvested Vegetable Pico de Gallo/Roasted Sugar Corn and  
Black Bean Salsa/Roasted Poblano and Goat Cheese Queso/Fresh Cut White Corn Chips/Warm  
Pupusa/Cilantro Pesto

### FAMILY STYLE/BUFFET

Choose 4 Sides/ 3 Proteins/2 Sauces/Served with Individual Corn Muffins and Whipped Honey Butter

#### Proteins

Old World Smoked Brisket  
Cold Smoked Wild Salmon  
BBQ Chicken Halves (Bone-In)  
BBQ Chicken (Breast Only)  
St. Louis Ribs (1/2 Racks)  
Buttermilk Soaked, Spiced Fried Chicken  
Marinated and Grilled Flank Steak  
Cumin Spiced Roast Pork Loin  
Smoked Pepper Rubbed Grilled Shrimp

#### Sauces

Texas BBQ, Carolina BBQ, Chipotle Honey BBQ, Wild Maine Blueberry, Tomatillo/Poblano

#### Sides

Southern Baked Beans/Molasses/Pork Belly  
Maine Cheddar Grits  
Smoked Gouda and White Cheddar Macaroni and Cheese  
Potato Salad  
Salt and Vinegar Cole Slaw  
Braised Collard Greens  
BBQ Green Beans  
Roasted Corn and Asparagus Salad

#### Dessert Buffet

Mini Blueberry Cobblers  
Strawberry Shortcake/Warm Cream Cheese Biscuits/Sugar Soaked Strawberries/Fresh Whipped Cream  
Marshmallow Stuffed Graham Crackers Dipped in Chocolate Ganache