

High Cotton Reception Menu

THE PACKAGE STARTS WITH:

Mississippi Farm Raised Fried Catfish Fillet Nuggets, served with tartar sauce and hushpuppies

- Hand-Breaded Fried Chicken Tenders, served with our very own "comeback sauce"
- Sliders, served on fresh baked yeast rolls (choose two):
 - Hot Ham with Jack Cheese, served with a savory glaze
 - Smoked Texas Style Beef Brisket
 - Pecan Smoked Pulled Pork
 - Smoked Creole Pork Loin
 - Smoked Turkey Breast

Carving Station with Culinary Attendant – additional cost

SIMPLY SOUTHERN STATIONS:

- Red Smashed Potatoes Bar
Toppings options of whipped butter, sour cream, bacon crumbles, green chives, and cheddar cheese

Add Beef Stroganoff – additional upcharge

- Local Sweet Potatoes Bar
Mashed potatoes served with toppings options of brown sugar, cinnamon sugar, mini marshmallows, toasted pecans, and raisins
- 5 Cheese Macaroni & Cheese Bar
All-American favorite topped with sour cream, diced ham, sliced smoked sausage, and green chives

Combine any two of the above side stations at no extra charge!

- Classic Southern Cheese Grits Bar
Grits topped with sliced smoked sausage, bacon crumbles, diced ham, shrimp, cheese, green chives, roasted peppers, onions, sour cream, and diced tomatoes
- Creole Bar that includes Chicken and Sausage Jambalaya, Red Beans and Rice, Crawfish Étouffée, and Seafood Gumbo

SIMPLY SOUTHERN DIPS, SALADS, AND HOR D'OEUVRES (choose seven):

- Stuffed Phyllo Pastry Cups (choose one: cranberry chicken salad, seafood salad, or pimento cheese)
- Chicken Salad Bites (cranberry chicken salad in a cucumber cup)
- Hotty Toddy Cocktail Meatballs (all-beef meatballs served in a bourbon BBQ sauce)
- Smoked Sausage & Cheese (sliced, smoked sausage and cheddar cheese cubes)
- Bruschetta (brushed with garlic butter and topped with a shrimp spread)
- Fried Dill Pickle Slices (served with a homemade creole ranch dipping sauce)
- Fried Banana Pepper Rings (served with homemade comeback sauce)
- Fried Okra (hand-breaded in a cornmeal breading)

- Pepper Jelly Cream Cheese (served with assorted crackers)
- Heavenly Sausage Dip (a mixture of cream cheese, crumbled pork sausage, and spicy rotel tomatoes)
- Plantation Turnip Green Dip (a mixture of turnip greens, cream cheese, bacon bits, sour cream, and spices, served with pita points and celery sticks)
- Pimento Cheese Corn Dip (a mixture of two different cheeses, corn, green chilies, and the just right amount of mayo and spices)
- Buffalo Chicken Dip (just like 'buffalo wings' without the bone and mixed with cream cheese)
- Smoked Catfish Dip (smoked catfish crumbled in seasoned cream cheese)
- Spinach Dip (creamy dip, served cold, in a bread bowl)
- Spinach & Artichoke Dip (we've taken this old classic and added our own southern touch)
- Taylor Caviar (black-eyed peas, corn, onion, and bell pepper with a zesty dressing, served with "fire crackers")
- Greek Pasta Salad (bowtie pasta, olives, cucumbers, and grape tomatoes with a zesty dressing)
- Fresh-Cut Seasonal Fruits (served on trays)
- Three Melon Salad (cubed watermelon, cantaloupe, and honey dew melon with a sprinkle of feta cheese, topped with a vinaigrette dressing with hint of honey)
- Fresh-Cut Seasonal Vegetable Crudités (served on trays)
- Creole Chicken Bites (hand-bread and deep-fried bite size chicken tender nuggets topped with a rich creamy creole sauce, served with a toothpick)
- Meat Rollups (choose one: thinly sliced pork loin or smoked turkey breast; both served with a garden herb cream cheese spread and rolled with a toothpick)

PLEASE INQUIRE FOR PRICING