

# SALADS

signature + crisp

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## HOUSE SALAD

Mixed and baby greens tossed together with tomato, cucumber, red cabbage and red onions

## LETTUCE WEDGE

Iceberg wedge topped with tomato, bacon and savory homemade ranch dressing

## PASTA SALAD

Traditional pasta salad mixed with fresh veggies and topped with cheddar cheese

## MACARONI SALAD

Traditional macaroni salad with an added twist of sweet and tangy

## CAESAR SALAD

Crisp romaine lettuce topped with Parmesan cheese, a creamy Caesar dressing and croutons

## TOMATO & CUCUMBER SALAD

Fresh red tomatoes and cucumbers tossed with bacon Parmesan cheese all topped with a Balsamic Vinaigrette dressing

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## MULTI LAYER SALAD

First layer begins with romaine lettuce & baby greens, then layers continue with red onion, grape tomatoes, boiled eggs, bacon, peas, cheddar cheese with our homemade ranch dressing

## ULTIMATE GREEK CHOP SALAD (NO LETTUCE)

Garbanzo beans, bell pepper, red onions, roasted red peppers, feta cheese and Kalamata olives finished with a Greek dressing

## PALEO GREEK SALAD

Chopped romaine, tomato, cucumbers, purple onions, Kalamata olives, pepperoncini peppers finished with a Greek dressing

## BABY GREENS & PEAR

Baby greens and sliced pears served with raisins and a choice of dressing

## BACON MANDARIN ORANGE SALAD

Romaine and mixed baby lettuce topped with bacon crumbles, mandarin oranges and a delicious red wine vinaigrette

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## AWESOME SALAD

Mixed greens with fresh strawberries, pineapple, grapes, oranges, cucumbers, and peppers topped with both craisins and walnuts and finished with a vinaigrette dressing

## APPLE, CRANBERRY, BACON CANDIED WALNUT SALAD

Served on baby spinach along with mixed greens with and topped with an apple cider vinaigrette dressing

## BLACKEYE PEA SALAD

A fresh mix of peas, bell peppers, red onions, jalapenos, chopped tomatoes and topped with a balsamic vinaigrette



# HORS D'OUEVRES

appetizer + small savory

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## CRAB DIP

Delicious homemade crab dip served with  
homemade pita chips or crostini

## SEARED TUNA

Served on top of a cucumber and rice  
crostini topped with soyaki glaze

## FILET ON A CRISPY WAFFLE POTATO FRY

Served with horseradish cream

## QUESADILLAS

Your choice of chicken, bacon, cheese or a  
combo

## CHICKEN WINGS

Various flavors: hot, sweet BBQ, Asian or  
Italian

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# HORS D'OUEVRES

appetizer + small savory

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## GRILLED THAI SPICE CHICKEN SLIDERS

Served with a Thai peanut sauce

## BUFFALO CHICKEN DIP

Served with homemade pita chips or crostini

## CHICKEN & WAFFLES

Waffles topped with chicken and drizzled  
with a sweet pear reserve mustard

## BRUSCHETTA CROSTINI

Toasted baguette topped with shaved  
Parmesan and a balsamic glaze

## HOT PIMENTO CHEESE DIP

Served with homemade pita chips or crostini

## ANTI PASTA

Dried meats, figs, olives, roasted pepper  
slices, dates, marinated mushrooms, sweet-  
hot mustard, crositni, baby sweet pickles and  
pepperoncinis

## ASIAN SALAD ROLL

Zucchini ribbon with hummus and Asian slaw  
rolled and skewered



# HORS D'OUEVRES

appetizer + small savory

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SPICY TOMATO SOUP  
SHOOTERS

Served with a grilled cheese wedge

FRIED GREEN TOMATOS

Topped with house pimento cheese

OYSTERS ON 1/2 SHELLS, RAW  
OR STEAMED

SHRIMP COCKTAIL WITH LEMON  
WEDGES + COCKTAIL SAUCE

CRAB ON BAGUETTES

SHRIMP + GRITS

BACON WRAPPED SHRIMP

COCKTAIL FRANKS

ASSORTED MEAT TRAY

ASSORTED CHEESE, FRUIT +  
VEGETABLE TRAY

ITALIAN SAUSAGE IN  
MARINARA SAUCE

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# HORS D'OUEVRES

appetizer + small savory

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COCKTAIL MEATBALLS

JALAPENO SLIDERS STUFFED  
WITH CREAM CHEESE +  
SAUSAGE

HAMBURGER SLIDERS

BRISKET SLIDERS

ASIAN PORK SLIDERS WITH  
SLAW

CHICKEN SALAD IN PHYLLO  
CUPS OR ON CROISSANTS

BALSAMIC GOAT CHEESE +  
PROSCIUTTO CROSTINI WITH  
FIG JAM

STUFFED MUSHROOMS

MINI GRAPE + CHEESE  
SCREWERS

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# HORS D'OUEVRES

appetizer + small savory



CAPRESE SKEWERS

PEAR & BRIE IN PHYLLO CUPS



# VEGETABLES

bright + balanced

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GARLIC MASHED POTATOES

POTATO SALAD

ROASTED RED SKIN  
POTATOES WITH HERB SEASONING

BOILED POTATOES

TWICE BAKED POTATO CASSEROLE

GRILLED POTATO SALAD

BAKED POTATOES

PARMESAN + HERB NEW POTATOES

WHIPPED POTATOES WITH  
HORSERADISH + CREAM

SWEET POTATO SOUFFLE WITH A  
PECAN CRUMB TOPPING

OLD FASHION MAC + CHEESE

SPICY BACON CHIPOTLE MAC +  
CHEESE

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# VEGETABLES

bright + balanced



BAKED BEANS

COLE SLAW

CABBAGE

BUTTER BEANS

STRING BEAN CASSEROLE

SOUTHERN COLLARD GREENS

BLACK EYED PEAS

STRING BEANS

MARINATED STRING BEANS

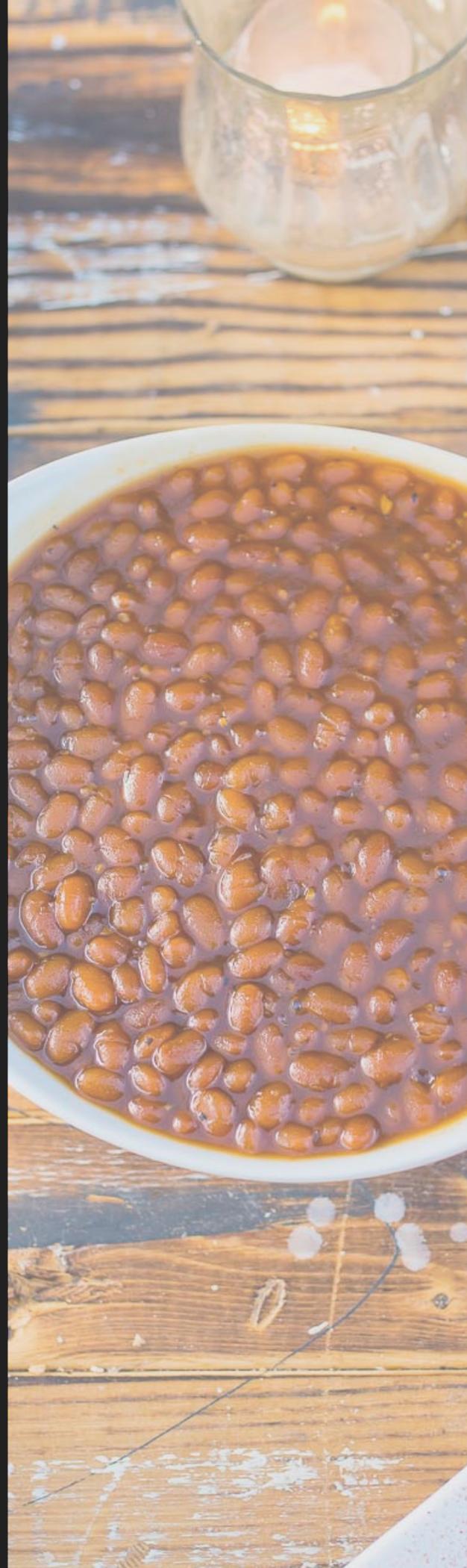
GRILLED ASPARAGUS

STIR FRY RICE

JAMBALAYA

BAKED APPLES

CORN PUDDING



# VEGETABLES

bright + balanced

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## POTATO BAR

*Garlic-Mashed-Sweet*

*You chose your fixins- blue cheese, scallions, cheddar \* mozzarella cheese mix, bacon, butter, sour cream, candied walnuts, marshmallows, brown sugar and maple butter*

## LOADED BAKED BEANS

*Beans loaded with sausage, peppers, onions and a savory sweet sauce*

## TEXAS SLAW

*Coarse cut cabbage with a touch of cumin & an apple cider vinaigrette*

## CORN

*Cut - On the Cob- Fresh grilled*

## ROASTED VEGETABLES

*Your choice of baby reds, red onions, baby carrots, squash, zucchini, eggplant or butternut squash*

## STEAMED VEGETABLES

*Your choice of broccoli, carrots, peppers, whole string beans all can be glazed with or without hollandaise sauce*

## SHISH KABOB VEGGIES

*Grape tomatoes, squash, zucchini, onions, mushrooms, and fresh pineapple oven roasted or grilled with a splash of Italian dressing*

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# PASTAS

saucy + ambrosial

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## FETTUCCHINE ALFREDO

Classic fettuccine with a savory Alfredo sauce served with either chicken or shrimp

## CHICKEN ALFREDO BAKED ZITI

## LASAGNA

Served with meat or prepared as a vegetarian dish

## SEAFOOD LASAGNA

Bay scallops, shrimp and jumbo lump crab in a cream sauce layered between lasagna and topped with fresh Parmesan cheese

## THREE CHEESE LASAGNA

Pasta with marinara sauce and 3 types of cheeses

## LOBSTER RAVIOLI

This dish can be served with an Alfredo sauce, a vodka sauce or a marinara sauce

## SHRIMP SCAMPI

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# MEATS

sustenance + fresh

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## PRIME RIB

Dry rubbed with salt, black pepper and garlic, cooked to temp

## RIBEYE STEAKS

Seasoned and cooked to order

## ROAST BEEF

Cooked to medium, sliced and served in Au Jus or brown gravy

## CUBE STEAK

Hand battered, fried then baked in brown gravy until fork tender

## HAMBURGER STEAK WITH GRAVY

Hand pattied fresh ground beef in brown gravy. Can be topped with sauteed onions.

## TUSCAN RIBEYE

Ribeye steak marinated in fresh Italian herbs & balsamic vinegar

## FILET MIGNON

In-house cut filet, seasoned and grilled to order

## BEEK K-BOBS

Ribeye loin served on a bed of grilled veggies and pineapple

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# MEATS

sustenance + fresh

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## BEEF BRISKET

Mouth watering and some of the best East of the Mississippi

## FAJITA BAR

Beef - chicken

Tortillas, cheese, salsa, sour cream, lettuce, tomato, beans or rice

## BBQ

Whole hog BBQ. Grilled till it falls off the bone, chopped and seasoned

## WHOLE BBQ PIG

## PORK LOIN

Whole pork loin grilled with a sweet BBQ rub and served with our very own Shack sauce or honey mustard

## PORK CHOPS

Regular or thick cut

## PORK MARSALA

Brined and braised pork loin chop finished in a Marsala sauce - no mushrooms

## RIBS

St.Louis cut pork ribs grilled with our famous shack sauce

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# MEATS

sustenance + fresh

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## CHICKEN K-BOBS

Grilled and rubbed chicken breast served on a bed of grilled veggies and pineapple

## BLACKENED CHICKEN & GRITS

Creamiest grits ever! Served under blackened chicken breast with peppers and onions

## BBQ CHICKEN

Grilled chicken quarter. Your style of plain, our shack sauce or old fashioned. Served with a clear vinegar and pepper sauce

## HAWAIIAN CHICKEN

Grilled chicken marinated in teriyaki with pineapple, oranges and maraschino cherries

## MARINATED CHICKEN

Italian, seasoned and grilled. This dish is super tender and juicy

## LEMON ROSEMARY CHICKEN

Marinated chicken breast, grilled and fished with lemon juice and fresh rosemary

## CHICKEN ALI SPRING

Grilled chicken breast smothered in honey mustard topped with bacon and melted cheddar cheese



# MEATS

sustenance + fresh

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## CHICKEN PICCATA

Grilled and seasoned chicken breast topped with shallots, garlic, white wine, lemon slices and capers

## PROSCIUTTO & RED PEPPER CHICKEN BREAST

Chicken breasts with garlic, sun dried tomatoes, prosciutto and basil

## CREAMY TUSCAN GARLIC

## CHICKEN MARSALA

Grilled, seasoned chicken breast in a Marsala sauce- no mushrooms

## MONTEREY CHICKEN

Grilled, seasoned chicken breast with bacon and BBQ sauce

## CHICKEN LAZONE

Pan seared chicken breast with spices and heavy cream

## CHILI LIME CHICKEN

Grilled seasoned chicken breast in a chili lime marinade

## GARLIC & BROWN SUGAR CHICKEN

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# MEATS

sustenance + fresh

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## ASIAGO CHICKEN

Grilled seasoned chicken breast with bacon, lemon, garlic and Asiago cheese sauce

## SUN DRIED TOMATO SPINACH & CHEESE STUFFED CHICKEN BREAST

## ORANGE DIJON GRILLED CHICKEN BREAST

## SWEET & SPICY ITALIAN BBQ CHICKEN BREAST

## CREAMY LEMON PARMESAN CHICKEN PICCATA

## FRIED CHICKEN

## WHOLE GRILLED TURKEY

Icing rubbed and grilled 3-4 hours, a good alternative to regular turkey

## TURKEY BREAST

baked - grilled - fried

## TURKEY BBQ

Turkey chopped & seasoned

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# SEAFOOD

fresh + finest

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## SHRIMP & GRITS

Tomato gravy or fresh tomato style  
sausage, peppers and onions

## SHRIMP

Steamed - Fried - Pan Seared in butter and  
garlic

## SHRIMP ROAST

Just what it says! Old bay served in a large  
wooden tray

## FRIED SHRIMP

## OYSTER ROAST

Steamed oysters. We can shuck them or  
you... or 1/2 shell

## LEMON BASIL SALMON

## GRILLED MAHI MAHI

Mahi Mahi filet lightly seasoned and grilled  
any way you like  
Teriyaki - Lemon Pepper - Italian

## FRIED TROUT

Trout filets fried on site

## SHRIMP BOIL

Shrimp and crawfish served with corn on  
the cob, red potatoes and sausage seasoned  
in Old Bay

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# SEAFOOD

fresh + finest

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## JUMBO LUMP CRAB CAKES

Everybody says these are the best!

## GRILLED SALMON

Grilled Salmon topped with an Asian ginger  
marinade

## SALMON WITH CREAM SAUCE



# DESSERTS

mouth watering + fresh baked

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## "NANA" PUDDING

Old fashioned, cooked or cold

## PECAN PIE PUDDING

## WHITE CHOCOLATE RUM BREAD PUDDING

## ANY KIND OF COBBLER YOU WANT

## HOLY COW CAKE

A delicious mix of chocolate cake,  
butterfinger crumbles and whipped cream

## PEANUT BUTTER FUDGE CAKE

A chocolate cake with peanut butter cream

## LAYERED CHOCOLATE CAKE

Chocolate cake with a chocolate sour cream  
icing

## LAYERED VANILLA CAKE

Vanilla cake with a chocolate, strawberry or  
butter cream icing

## COCONUT COW CAKE

## PIG PICKIN' CAKE

## SWISS CHOCOLATE CAKE

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# DESSERTS

mouth watering + fresh baked

ORANGE CREAMSICLE CAKE

CHERRY CREAM CHEESE PIE

ASSORTED PIES

RED VELVET BROWNIES

STRAWBERRY SHORTCAKE  
DONUTS

SMORES' BAR

DESSERT BAR



# BREADS

grain + fresh

YEAST ROLLS

ASSORTED ROLLS

CORN BREAD

# BEVERAGES

refreshing + cold & hot

SWEET + UNSWEET TEA

PEACH TEA

LEMONADE

STRAWBERRY + BLACKBERRY  
LEMONADE

BOTTLED + CITRUS WATER

COFFEE BAR

HOT CHOCOLATE BAR

APPLE BAR



# CUSTOMIZABLE SELF SERVE STATIONS

custom + unique

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## BISCUIT BAR

Buttermilk & sweet potato biscuits served with brown sugar bacon, country ham, molasses, honey, brown sugar, whipped butter and fresh strawberry jam

## GRITS BAR

Stone ground creamy grits served with hoop cheese, Tasso ham, bacon, sun-dried tomatoes, caramelized onions, fresh sweet pickle jalapenos, and scallions. You can add on shrimp, blackened chicken, braised beef short ribs or roasted vegetables

## SWEET POTATO BAR

Mashed sweet potatoes with the fixins' - marshmallow whip, baby marshmallows, brown sugar butter, bacon whipped butter and mixed chocolate morsels

## MASHED POTATO BAR

Redskin mashed potatoes with the fixins' - butter, sour cream, chives, bacon, sun-dried tomatoes, shredded cheddar cheese, shredded mozzarella cheese and diced jalapenos



# CUSTOMIZABLE SELF SERVE STATIONS

custom + unique

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## MAC + CHEESE BAR

Homemade mac and cheese with the fixins' -  
Butter, sour cream, chives, bacon, sun-dried  
tomatoes, shredded cheddar cheese,  
shredded mozzarella cheese and diced  
jalapenos

## WAFFLE BAR

Belgian waffles with all the toppings -  
regular and blueberry syrup, sweet cream  
whipped butter, whipped cream, fresh  
strawberries/seasonal fruit, chocolate  
syrup, chocolate chips, and Nutella. You can  
add on fried chicken, sausage or bacon

## YOGURT BAR

Vanilla yogurt and/or Greek yogurt with all  
the toppings - assorted fresh fruits,  
granola, raisins, craisins, whipped cream,  
honey or toasted coconut

