

# Southern BBQ Wedding Menu

*\$25.95 per person  
plus 8% tax & 18% Service Fee*

*Hors d'oeuvres (served for 1/2 hour)*

**Please select Three (3) of the following:**

**Fruit and Cheese Tray (S)** – assorted fresh cut fruits and a selection of cubed cheese

**Vegetable Platter (S)** – assorted raw vegetables served with your choice of fresh made dipping sauce

**Southern Shrimp Cocktail (S)** (please add \$1.25 per person for this selection) – seasoned fresh cooked shrimp served with Cocktail and Louie Sauces

**Beef Tenderloin on a Crostini (P)** – thinly sliced Beef Tenderloin served on a seasoned crostini with horseradish crème fresh

**Pulled BBQ Beef Brisket Texas Style (P)** - slow roasted beef brisket seasoned with our own “Texas Rub” sliced thin and served on corn bread

**Shrimp and Grits Shooters (P)** – (please add \$1.00 per person for this selection)  
New Orleans style Shrimp over creamy grits served in a shooter cup



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## *Dinner Course*

**Please select one (1) Entree from the following:**

**Slowed Roasted Pulled Pork** – slow roasted pulled pork seasoned with our secret rub and served with a selection of 3 sauces including **Memphis Style** – Tomato Based , **Eastern North Carolina Sauce** – Vinegar Based , **South Carolina Sauce** – Mustard Based

**Chicken Fried Steak or Chicken Fried Chicken Steak** - a Southern favorite served with a creamy pepper gravy

**Chicken Pot Pie** – Home-made Chicken Pot Pie served with Biscuit Topping

**Pork Chops** – Center cut Breaded Pork Chops served with a savory bread stuffing (in lieu of 1 side item) and topped with an onion Brown Gravy

**Shrimp Creole** – New Orleans Style Shrimp Creole served over Dirty Rice with Okra and Tomatoes on the side (replaces side item choice) (please add \$1.25 per person for this selection)

## **Carving Station**

**Please select one (1) Entree from the following:**

**Texas Style Beef Brisket** – Slow Texas Style Beef Brisket – Please see note below

**Stuffed Pork Loin** – Pork Loin stuffed with Jack Daniels Glazed Apples served with a Apple Demi Glaze

**Fresh Turkey Breast-** Slow roasted Turkey Breast served with Corn Bread Stuffing and Pan Turkey Gravy

**Beef Tenderloin** – Peppercorn encrusted Beef Tenderloin to order served with a beef demi glaze (please add \$1.00 per person for this selection)

**\*\*All above items are hand carved to order**

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**Sides - please select Two (2) Sides**

Mashed Potatoes

Mac and Cheese

Rice Pilaf

Mashed Fresh Sweet Potatoes

Scalloped or Creamed Potatoes

Glazed Carrots

Fresh Greens

Green Beans Almondine

Fresh Vegetable Blend du Jour

Broccoli and Cauliflower Au Gratin

Okra and Tomatoes

*Dessert Course (\$5.95 per person)*

**Please select One (1)**

Fresh Peach Crisp served with Vanilla Bean Ice Cream

Pecan Pie Squares

Assorted Mini Desserts

Assorted Cookies



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