# DINNER BUFFETS

All dinner buffets include coffee service and herbal teas.

Based on 90 minutes of continuous service.

## THE PIT MASTERS

Pulled Chicken Brunswick Stew

## 'Pig Out' Salad Bar

Chopped Lettuces, Garden Fresh Tomatoes, Cucumbers,
Vidalia Onions, Thick Cut Bacon, Cracklin' Croutons,
Cheddar Cheese, Candied Pecans
Ranch, Creamy Balsamic Dressing
Carolina Vinegar Coleslaw
Yeast Rolls and Cornbread with Whipped Butter

#### Smokehouse

Peppercorn-Rubbed Beef Brisket
Carolina Pulled Pork
Smoked Chicken

### **Barbecue Sauces**

Alabama White Carolina Vinegar Sweet Molasses

#### Sides

Roasted Brussels Sprouts with Pork Belly and Sorghum Glaze
Pimento Mac and Cheese
Assorted House Pickles
Southern Banana Pudding

\$120 per guest

Minimum of 25 guests.

A 25 percent service charge (26 percent for outdoor events) and applicable local and state taxes will be applied to all food and beverage charges. Prices and menu descriptions are subject to change.