



# Italian Style

## M E N U

**Caesar Salad, Garlic Bread & Your Choice of Beverage Included**

### Starters

- **Bruschetta** - Grilled slices of bread topped with a mix of tomatoes, basil, garlic, and olive oil.
- **Caprese Skewers** - Caprese Skewers with cherry tomatoes, mozzarella balls, basil, and a balsamic glaze.
- **Antipasto Platter** - An assortment of meats, cheeses, olives, and marinated vegetables.

### Entrees

- **Pasta Carbonara**: Creamy pasta mixed with pancetta, peas, and Parmesan.
- **Lasagna**: Layers of pasta, ricotta, mozzarella, ground meat, and marinara.
- **Pasta Primavera**: Fresh, sautéed vegetables over pasta in a light sauce.
- **Pesto Chicken**: Grilled or baked chicken breast topped with flavorful basil pesto. Served with mashed potatoes and seasonal grilled vegetables.
- **Chicken Marsala**: Sautéed chicken breast with a rich Marsala wine and mushroom sauce. Served over pasta or mashed potatoes and asparagus.
- **Chicken Parmesan**: Breaded and fried chicken breast, topped with marinara and melted mozzarella, served over pasta.

### Dessert

- **Tiramisu** - A classic dessert made of layers of coffee-soaked ladyfingers, rich mascarpone cheese, cocoa, and a dusting of cocoa powder.
- **Zeppole** - Deep-fried dough balls, sometimes filled with pastry cream, jelly, or a butter-and-honey mixture, and then dusted with powdered sugar.
- **Panna Cotta** - A creamy, custard-like dessert that's often flavored with vanilla and topped with fruit compote or a drizzle of caramel.





# Southern Soul Food Style

## M E N U

### Cobb Salad, Cornbread & Your Choice of Beverage Included

#### Starters

- **Fried Green Tomatoes:** Sliced green tomatoes fried, served with a creamy dipping sauce.
- **Deviled Eggs:** Perfectly seasoned egg yolks topped with candied bacon and jalapenos.
- **Fried Okra:** Battered and fried okra pieces, crispy and golden, served with dipping sauce.

#### Entrees

- **Fried Chicken:** Chicken pieces marinated, breaded, and fried to golden perfection.
- **Catfish:** Fillets dredged in seasoned cornmeal and fried, served with tartar sauce.
- **Smothered Pork Chops:** Pork chops cooked until tender and smothered in a rich, onion gravy.
- **Meatloaf:** Ground meat seasoned and topped with a tangy tomato-based glaze.

#### Sides

- **Collard Greens:** Greens slow-cooked with smoked turkey.
- **Mac and Cheese:** Pasta in a rich and creamy cheese sauce, baked to perfection.
- **Candied Sweet Potatoes:** Sweet potatoes baked with butter, sugar, and spices until tender.
- **Black-Eyed Peas:** Cooked with bacon or ham and seasoned with spices.
- **Fried Cabbage:** Cabbage sautéed with bacon, onions, and spices until tender and flavorful.
- **Hoppin' John:** A traditional dish made with black-eyed peas, rice, onions, and bacon or ham.

#### Dessert

- **Banana Pudding:** Layers of banana pudding, and vanilla wafers, chilled to perfection.
- **Peach Cobbler:** Sweet peaches under a flaky, buttery crust, best served warm with ice cream.
- **Sweet Potato Pie:** A creamy, spiced sweet potato filling in a flaky pie crust.

