

# HORS D'OEUVRES

Vegetable Tray

Seasonal Veggies served with homemade Buttermilk Ranch Dip

#### Skewer Bites

Caprese Skewers – Tomatoes and marinated mozzarella with basil

Bleu Cheese Bites – A green grape coated with creamy bleu cheese and rolled in toasted pistachios

# Parmesan Beef Tart

Caramelized onions layered with ground beef in a tart shell, topped with parmesan cheese and baked until golden brown.

#### **MEATS**

Shrimp 'N Grits

Lightly seasoned shrimp served with creamy, cheesy grits and
Homemade Hush Puppies.

## Smoked Chicken

Slow smoked whole chicken with Kelly's signature rub. Served cut or pulled.

# Pulled Pork

Slow Smoked Pork Shoulder topped with Kelly's signature rub.

Served with Deelish BBQ Sauce and Buns.

# **SIDES**

Roasted Red Potatoes

Coleslaw

Baked Beans

## **BEVERAGES**

Sweet Tea & Lemonade

\*Menu Prepared for 150 Guests