



HOUSE AT GATEWOOD SAMPLE CATERING MENU

\$40/Person – Selections are made from BRONZE Options

\$50/Person – Selections are made from BRONZE or SILVER Options

\$60/Person – Selections are made from BRONZE, SILVER, or GOLD Options

TO START (CHOOSE 1)

BRONZE	Peel 'n Eat Shrimp <i>Steamed or Chilled</i>
	Gatewood Deviled Eggs <i>With Brisket Debris, Pickled Onions, and BBQ Sauce</i>
	Gatewood Pimento Cheese <i>With Fried Saltine Crackers</i>
	Dry-Rubbed Smoked Chicken Thighs <i>With Chili, Honey, and Lime Sauce</i>
SILVER	Hot Smoked Salmon Spread or Dip <i>With Fried Saltines</i>
	Fried Brussels Sprouts <i>With Roasted Garlic Lemon Aioli</i>
	Corn-Dusted Calamari <i>With Remoulade and Chimichurri Sauce</i>
	Stuffed Mushrooms <i>Artichoke and Cheese, Sausage and Cheese, or Blue Cheese and Candied Pecans</i>
GOLD	Mini Lump Crab Cakes <i>With Remoulade</i>
	Smoked Lollipop Lamb Chops <i>With Mint Balsamic Glaze</i>

SALADS (CHOOSE 1)

Chopped Green Salad <i>With Tomatoes, Cucumbers, Red Onion, Blue Cheese, with Buttermilk Dressing</i>
Seasonal Salad <i>With the Season's Freshest Vegetables</i>
Gatewood Caesar <i>With Savory Cornbread Croutons</i>



ENTREES (PICK 2)

BRONZE

Bacon-wrapped Meatloaf

Cedar Planked Salmon

Dry-Rubbed Smoked Brisket

Cracker Crusted Pork Chop

White BBQ Grilled Chicken

SILVER

New Orleans Style Shrimp & Grits

London Broil

Sliced Pork Loin

GOLD

Stuffed Smoked Leg of Lamb

Seared Scallops with Creamy Polenta

Seafood Risotto with Saffron and Tomato Broth

SIDES (PICK 2)

Burnt Edge Baked Beans

Mac 'n Cheese

Grits

Mashed Potatoes

Skillet Potatoes

Greens or Market Vegetables

DESSERTS (PICK 1)

Coconut Cake

Crème Brulee

Goat Cheese and Honey Cheese Cake

Apple Crisp

Banana Pudding
