



PARTY 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

Steamed or Chilled

Gatewood Deviled Eggs

With Brisket Debris, Pickled Onions, and BBQ Sauce

Gatewood Pimento Cheese

With Fried Saltine Crackers

Dry-Rubbed Smoked Chicken Thighs

With Chili, Honey, and Lime Sauce

SILVER

Hot Smoked Salmon Spread or Dip

With Fried Saltines

Fried Brussels Sprouts

With Roasted Garlic Lemon Aioli

Corn-Dusted Calamari

With Remoulade and Chimichurri Sauce

Stuffed Mushrooms

Artichoke and Cheese, Sausage and Cheese, or Blue Cheese and Candied Pecans

GOLD

Mini Lump Crab Cakes

With Remoulade

Smoked Lollipop Lamb Chops

With Mint Balsamic Glaze

SALADS (CHOOSE 1)

Chopped Green Salad

With Tomatoes, Cucumbers, Red Onion, Blue Cheese, with Buttermilk Dressing

Seasonal Salad

With the Season's Freshest Vegetables

Gatewood Caesar

With Savory Cornbread Croutons

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

Skillet Potatoes

Mac 'n Cheese

Greens or Market

Grits

Vegetables

Mashed Potatoes

DESSERTS (PICK 1)

Coconut Cake

Crème Brulee

Goat Cheese and Honey Cheese Cake

Apple Crisp

Banana Pudding

Chef & Owner - Ron Spada

Ask your server about our gluten free choices. Consuming raw or undercooked eggs, meat, seafood or shellfish, may increase your risk of food borne illness.

**These items may be served undercooked.*