

Oh-So-Good

The best fully catered over the top BBQ-style meats, fresh salads and hearty warm side dishes with the sought after rustic flair that is down-right delicious!

Oh-So-Good Buffet

Chicken & Pulled Pork

Herb Marinated Chicken Pieces & Slow Roasted Pulled Pork BBQ with Smoky Sweet & Tangy and Carolina-style BBQ Sauces

Southern Style Cole Slaw

Green Cabbage with shredded Carrots in our Creamy Apple Cider Slaw Dressing

Creamy Cheddar Mac

traditional Elbow Macaroni with Yellow Cheddar Cheese Sauce

Seasoned Buttered Corn

with fresh Herbs, Butter and Spices

Vegetarian Baked Beans

with finely diced Red Peppers and Green Onions; blended with Brown Sugar and Pommery Mustard

Honey Corn Bread Muffins

with Butter Pats

- includes -

Country Classic Platter

Pimento Cheese Spread with Crackers, Creamy Dijon Spinach Dip with Pretzel Bread, Bacon Ranch Dip with Kettle Chips, Cucumber Rounds, Red Pepper Strips and Broccoli Florets

Blue Ridge BBQ Duo

Herb Marinated Chicken Pieces & All-American Pulled Pork BBQ with Southern Style Cole Slaw, Smoky Sweet & Tangy & Carolina-style BBQ Sauces

Meats

Pig

All-American Pulled Pork

Smoky Sweet & Tangy and Carolina-style BBQ Sauces

Bourbon Braised Pork

Caramelized Sweet Onion Au Jus

Italian Sausage & Peppers

with Sautéed Onions & Peppers

Grilled Kielbasa Sausage

with Sauerkraut and Brown Mustard

Cow

Spice Rubbed Beef Brisket

slow cooked and served with warm Smoky Bourbon Finishing Sauce

Chopped Beef Barbecue

slow cooked and served with warm Smoky Bourbon Finishing Sauce

Gourmet Hamburger Sliders

Seasoned Ground Chuck Patties, Ketchup, Dijon Mayonnaise sliced Tomatoes and Caramelized Onions, with Potato Slider Buns

Chicken

Barbecue Basted Chicken Pieces

Marinated with our Classic Dry Rub Seasoning and Basted with Sweet & Tangy Sauce

Chili-Lime Rubbed Chicken Pieces

basted with Smoked Tomato BBQ Sauce

Country Baked Quarter Chicken

Savory Brown Gravy

Chicken Tenders

with Barbecue Sauce and Honey Mustard

Chicken Diablo Burritos

rolled with diced Chicken, Monterey Jack & Cheddar Cheeses, Beans, Sour Cream, Spring Onions and Seasonings

Vegan - Vegetarian

Vegan Portobello Mushroom Steak

seasoned, grilled and served with Chimichurri Sauce

Fresh Salads

Southern Style Cole Slaw

shredded Cabbage and Carrots in our Creamy Apple Cider Dressing

Santa Fe Slaw

Carrots, Yellow Squash, Green Onion and colorful Peppers; with Creamy Cilantro & Lime Dressing

Grain & Grape Salad

Wild Rice and Red Quinoa tossed with Apple Cider Clover Honey Dressing, Roasted Grapes, Sun-dried Apricots, fresh Herbs and Green Onions

Chesapeake Macaroni Salad

Diced Red Peppers, Roasted Corn, Green Onions and Creamy Bay Dressing

Red Bliss Potato Salad

with Lemon Dill Vinaigrette

Loaded Potato Salad

tender Potatoes blended with crumbled Applewood Smoked Bacon, Grated Cheddar Cheese in Chive Sour Cream Dressing

Celebrations Salad

delicate Mesclun Greens with Grape Tomatoes, Green Onions, a julienne of Carrots and Blackberry Balsamic Vinaigrette

Peachy Green Salad

delicate Mesclun Greens with Grape Tomatoes, Corn, Green Onions and a julienne of Carrots drizzled with our Ginger Peach Vinaigrette

Farm House Salad

Baby Kale, Red Quinoa, Sun-dried Cranberries, Tomatoes, Roasted Grapes and Toasted Sunflower Seeds with Apple Cider Clover Honey Dressing

Breads

Bread & Butter Soft Rolls

with Butter Pats

Honey Corn Bread Muffins

with Butter Pats

Warm Sides

Artisan Mac & Cheese

Corkscrew Mac, Fontina, Asiago and Parmesan Cheeses with fresh Herbs

Vegetarian Baked Beans

with finely diced Red Peppers and Green Onions; blended with Brown Sugar and Pommery Mustard

Creamy Cheddar Mac

traditional Elbow Macaroni with Yellow Cheddar Cheese Sauce

- Now Available - Gluten Free Elbow Macaroni -

Seasoned Buttered Corn

with fresh Herbs, Butter and Spices

Fresh Green Bean,

Carrot & Corn Medley

with a hint of Honey Dijon Glaze

Baked Sweet Potatoes

Cinnamon Sugar and Chipotle Butter

Baked Cinnamon Apples

a great accompaniment

Baked Potato Bar

with Chive Sour Cream, Butter Pats, Shredded Cheddar & Crumbled Bacon

Tater Tots

seasoned diced Potatoes baked until Golden and Crisp; served with Ketchup

Warm German Style Potato Salad

mit Applewood Smoked Bacon, Egg and shaved Purple Onion

Desserts

Country Pies

Dutch Apple Pie with Crunchy Streusel Crumble

Mixed Berry Pie with Shortbread Crust

Country Peach Pie topped with flaky Dough

- à la mode with Vanilla Ice Cream -

Urban Decadence Brownies

with Marshmallow, Butterscotch and Ganache

Chocolate Chip Cookies

- For added guest enjoyment, place your order for crusty Udis Gluten Free Bread slices or wedges. -

proudly prepared in the Celebrations Whitehall Farm Kitchen