

Hot Shaveables

(Customize to serve 10 guests per order)

Buffalo Shrimp- \$40 Crispy popcorn shrimp, cayenne pepper sauce, ranch Crisp Tenders- \$40 Chicken tenders, honey mustard, ranch Petite Crab Cakes \$60 Meyer lemon aioli Spinach Dip \$60

Fresh spinach, artichoke hearts, feta & parmesan cheese, & cream cheese served with naan chips

(Customize to serve 10 guests per order)

Cowboy Caviar Bruschetta \$25 Avocado crema, black bean & corn salsa, cheddar jack Pimento Cheese App \$20 Pimento cheese, pickles, pita Shrimp Cocktail \$28 Poached shrimp, Cocktail sauce, lemon Artisan Charcuterie Board- \$40 Seasonal Vegetable Platter \$18 Seasonal Fruit Platter \$30

alads

Caesar \$8 Crisp romaine, parmesan cheese, croutons Ranch House \$8 Field greens, heirloom tomatoes, onions, croutons Crab Bisque \$8 Blue crab, sherry cayenne butter, spring onions Pecan & Gorgonzola Salad \$10 Field greens, candied pecans, gorgonzola, sliced grapes, pomegranate vinaigrette



(SELECT THREE ENTREES AND ONE SIDES)

<u>\$20</u>

Cowboy Caviar Chicken Wrap

Chopped chicken breast, cowboy caviar, shredded lettuce, cheddar jack, avocado lime dressing, spinach tortilla (ONE SIDE)

Shrimp Bacon Ranch Salad

Grilled shrimp, bacon, field greens, heirloom tomatoes, onions, croutons, ranch dressing (NO SIDES)

Branded Cheeseburger

Lettuce, tomato, caramelized onion, cheddar, pickles, brioche bun (ONE SIDE)

<u>\$25</u>

Salmon Mojito Freshly grilled salmon fillet basted with a rum and fresh mint laced mojito sauce (TWO SIDE)

Bourbon Pecan Chicken

Crispy pecan coated chicken, bourbon cream sauce (TWO SIDE)

Chopped Steak

Chopped steak, red wine demi sauce (TWO SIDE) Parmesan Crusted Chicken

Grilled chicken topped with garlic cream sauce and parmesan crust (TWO SIDE) Shrimp & Grits

Sautéed shrimp, peppers & onions, jalapeno bacon velouté, stone-ground grits (NO SIDES)



(SELECT THREE ENTREES AND TWO SIDES)

<u>\$25</u>

Bourbon Pecan Chicken Crispy pecan coated chicken, bourbon cream sauce

Shrimp & Grits

Sautéed shrimp, peppers & onions, jalapeno bacon velouté, stone-ground grits (NO SIDES)

Salmon Mojito

Freshly grilled salmon fillet basted with a

rum and fresh mint laced mojito sauce

Parmesan Crusted Chicken

Grilled chicken topped with garlic cream sauce and parmesan crust

<u>\$30</u>

Maryland Crab Cake Blue crab cake, Meyer lemon aioli

Smothered Beef Two beef tenderloin tails, hunter sauce, tumbleweed onions

Mediterranean Chicken

Marinated boneless chicken breast, garlic cream, tomatoes, artichoke heart, spinach, feta

cheese

Bourbon Pecan Chicken

Two crispy pecan coated chicken, bourbon cream sauce

\$35

Maryland Crab Cakes

Two blue crab cake, Meyer lemon aioli

Smothered Beef

Three beef tenderloin tails, hunter sauce, tumbleweed onions

Salmon Mojito with Grilled Shrimp

Freshly grilled salmon fillet basted with a

rum and fresh mint laced mojito sauce and grilled shrimp

Parmesan Crusted Chicken

Two grilled chicken topped with garlic cream sauce and parmesan crust

<u>Beef</u>

6oz. Filet Mignon \$39 9oz. Filet Mignon \$49 8oz. CAB Prime Rib \$35 12oz. CAB Prime Rib \$45 16oz. CAB Prime Rib \$52 12oz.CAB Ribeye \$45 12oz. CAB NY Strip \$40

*Beef prices will hold up to 30 days after date of booking. Prices may vary outside of the 30 days based on Fair Market Value.



(SELECT ONE-TWO SIDES)

Mashed Potatoes Creamy Cheese Grits Rice Baked Potato Broccoli Asparagus Blistered Brussels

Chocolate Truffle Cake \$7 Dense chocolate cake, raspberry coulis, fresh whipped cream

Turtle Cheesecake \$7 Graham cracker crust, caramel, chocolate, pecans

Seasonal Berry Shortcake \$7 Boozy berries, vanilla sponge cake, Chantilly cream

WE CAN ACCOMMODATE LIFESTYLE MENU ITEM REQUESTS ASSORTED SOFT DRINKS, TEA, COFFEE ARE INCLUDED IN PRICING CUSTOMIZABLE ALCOHOL SERVICE AVAILABLE CUSTOMIZEABLE ROOM SETUPS A/V VIRTUAL MEETING PACKAGES AVAILABLE

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