- Sage Rubbed Pulled Chicken
- Delmarva Chicken on the bone, Sage Rubbed (quartered)
- Pork Tenderloin (herb roasted or hickory smoked)
- Turkey (herb roasted or cajun smoked)
- Smoked Pit Ham with Brown Sugar Glaze
- Mediterranean Shrimp and Tomato Pasta
- Smoked Chicken and Sausage Creole Pasta
- > Herb Roasted Chicken with Wild Mushrooms
- Garden Vegetable Pasta Primavera (add seafood: \$4pp)
- Chicken Cacciatore
- Grilled Flank Steak with Bourbon Onion Glaze
- London Broil with Mushroom Gravy
- St. Louis Ribs (add \$3pp)
- Herb Crusted Prime Rib of Beef (oven roasted, add \$7pp)
- Beef Tenderloin (add \$10pp)
- Nut and Fresh Herb Crusted Mahi-Mahi (add \$4pp)
- Brown Sugar Encrusted Salmon (add \$4pp)
- Lump Crab Cakes with Sriracha Tartar (add \$7pp)

Stationary **Hors D'oeuvres** > Bruschetta with Grilled Baguette

- Garden Fresh Vegetables with Creamy Ranch Dip
- Fresh Fruit Display
- Smoked Chicken Wings (choice of sauces)
- Fried Chicken & Waffles
- Classic Shrimp Cocktail with Fresh Lemon (add \$2pp)
- Assorted Cheeses, Harvest Crackers, Seasonal Chutneys (add charcuterie board \$3 pp)
- Cheddar Shrimp & Grits



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Butlered Hors D'oeuvres

- > Bruschetta on Toasted Baguettes with Shaved Parmesan
- Chicken Salad on Toasted Baguettes
- Shrimp Salad on Toasted Baguettes
- Caprese Skewers with Balsamic Reduction
- > Traditional Hummus on Grilled Flatbread
- > BLT Skewer
- Smoked Sausage, Pepper and Onion Skewer
- Mini Grilled Cheese with Tomato Soup shooter cups
- Macaroni and Cheese shooter cups with Crumb Topping
- Spring Rolls: Brisket, Chicken or Veggie
- > Herb Risotto Cakes with Red Pepper Aioli
- Apple and Goat Cheese Tartlets with Candied Pecans
- > Cajun Shrimp Skewer with Pineapple and Roasted Red Pepper
- > Smoked Pork Tenderloin on Grilled Baguette with Jalapeno Slaw
- > Carolina Pork Tacos with Apple Slaw
- Pigs in a Blanket
- > Chopped Brisket on Baguette with Horseradish Cream Sauce and Scallion
- Spinach and Artichoke Tartlet (add lump crab \$1.50pp)
- Cajun Spiced Shrimp with Sweet Cocktail Sauce (add \$2pp)
- Shrimp Ceviche on Tortilla (add \$2pp)
- Blues Bacon wrapped Scallops (add \$4pp)
- Mini Crab Cake shooter cups with Sriracha Tarter



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Salads

> SOUTHBOUND HOUSE SALAD

Spring mix, diced tomatoes, diced onions, roasted corn, smoked gouda cheese, homemade croutons, choice of dressing.

ORGANIC SPINACH SALAD

Gorgonzola crumbles, candied pecans, dried cranberries, balsamic vinaigrette.

> TRADITIONAL CAESAR SALAD

Chopped romaine, homemade Caesar dressing, freshly shaved parmesan and house made croutons.

> GARDEN SALAD

Mixed greens, cucumbers, diced tomatoes, shaved carrots, shredded cheddar and choice of dressing.

- Garlic Mashed Potatoes
- > Sweet Potato Mashers

Side Dishes

- Roasted Red Potato with Fresh Rosemary and Thyme
- > Lemon and Herb Rice Pilaf
- Creamy Parmesan Grits
- Cucumber and Onion Salad
- > Pasta Salad
- > Grilled Marinated Veggies with Balsamic Drizzle (served chilled)
- Roasted Vegetable Medley (served hot)
- Seared Asparagus
- Charred Pineapple and Tomato Salad (served chilled)
- Green Bean and Carrot Salad (served chilled)
- Sussex Medley (seasonal) Chutneys (add charcuterie board \$3 pp)
- > Cheddar Shrimp & Grits