



COTTON BLUES



CATERING
FOOD STATIONS

SOUTHERN VEGETABLES

(CHOOSE 3)

BRAISED GREENS
BUTTER LIMA BEANS
GARLIC GREEN BEANS
SWEET CARROTS
SWEET POTATO HASH
BOURBON SWEET MASHED POTATOES
FARMER'S MAC & CHEESE

SCRATCH MADE DIPS

(CHOOSE 2- ALL SERVED WITH TORTILLA CHIPS,
CRACKER ASSORTMENT AND FRENCH BREAD)

SPINACH AND ARTICHOKE
FRESH-SHUCKED CORN & LUMP CRAB
CHILI CON QUESO
CHEDDAR BACON CHIVE SOUR CREAM

CAJUN GRIT BAR

(CHOOSE UP TO 2 TOPPINGS FOR MISSISSIPPI
STONE GROUND GRITS)

CRAWFISH ETOUFFEE
SHRIMP ETOUFFEE
CREOLE CREAM CHICKEN
NEW ORLEANS BBQ SHRIMP
ROAST BEEF & GRAVY DEBRIS

FRESH SALAD BAR

(CHOOSE 1)

FRESH FRUIT SALAD

ROMAINE, STRAWBERRIES, PINEAPPLES, GRAPES,
BLUEBERRIES, PECANS, STRAWBERRY VINAIGRETTE

COTTON BLUES HOUSE SALAD

ROMAINE, CUCUMBERS, CANDIED PECANS,
BLUEBERRIES, BLUE CHEESE CRUMBLES, TOMATOES,
ONIONS, CORNBREAD CROUTONS, LOCAL HONEY VINAIGRETTE

ROASTED BEET SALAD

SPINACH, GREEN APPLES, CANDIED PECANS,
GOAT CHEESE CRUMBLES, MAY HAW VINAIGRETTE

STRAWBERRY PECAN SALAD

ROMAINE, ONIONS, GOAT CHEESE CRUMBLES,
STRAWBERRY VINAIGRETTE

MINI TACO BAR

(CHOOSE 2 - SERVED WITH SPANISH RICE,
SOUR CREAM, CILANTRO LIME SAUCE,
PICO DE GALLO, SHREDDED CHEESE, & FRESH LIMES)

BLACKENED REDFISH OR SHRIMP
BBQ PULLED PORK
GRILLED STEAK
BRAISED RABBIT