

# SPECIAL EVENTS MENU

## Stationed Appetizers

### Cheddar Bacon Grit Fritters

Cheddar cheese grit balls with chopped bacon rolled in panko bread crumbs and lightly fried - served with our red pepper jelly

### Sweet Potato Biscuits with Ham

Our own famous biscuits - petite cut and stuffed with shaved VA Country Ham - a favorite at all events

### Seasonal Fruit and Vegetable Medley

Fresh cut and stationed on platters or as a display with strawberry yogurt fruit dip, cream cheese pineapple fruit dip, spinach ranch vegetable dip

### Loaded Potato Skins

Topped with Cheddar, Bacon and Chives

### Grilled Tuna Bites

Seasoned and seared on a flat top griddle served with an Old Bay Dipping Sauce

### Classic Shrimp Cocktail

Chilled Steamed Medium Peeled Tail on Shrimp with our house cocktail sauce

### Warm Dips served with Crackers

Buffalo Chicken, Spinach Artichoke, Deep River Crab

### Domestic Cheese with Crackers

Cheddar, Swiss, and Pepper Jack

### Classic Sweet and Sour Meatballs

Served with a sweet bbq sauce

### Party Chicken

Choose from any or all :

Chicken Wings, Grilled Chicken Bites, Boneless Wings, and Tenders served with a variety of dips.

### Petite Smoked BBQ Brisket Skewers

Portioned for bite size apps and glazed with a sweet house brisket sauce.

# SOUTHLAND

Restaurant & Catering

All special event catering is priced per person and includes clear or white acrylic disposable place setting, staffing and service for your event. Prices will also include hot buffet setup, meal service, stationed beverages, and travel to and from your event.

## Buffet Entree Options

The Best Southern Fried Chicken  
Carolina Minced or Pulled Pork BBQ

Baked or Barbecued Chicken

Grilled Mesquite Chicken Breast

Smoked BBQ Rib Tips (less mess)

Burgers and Dogs (Grilled)

\*Sliced Smoked Pit Ham

\*Sliced Roast Turkey Breast

Grilled or Fried Pork Chops

Carolina Style Sliced Pork Loin

\*Smoked BBQ Beef Brisket

\*Sliced Petite Beef Tender

\*Cracked Pepper Top Round Roast Beef  
Beef Tips with Thin Gravy

\*Sliced Herb Custard Roast Pork Loin

Bacon Wrapped Stuffed Chicken

Chicken Cordon Bleu

Southern Fried Flounder or Catfish

Fried, Grilled or Steamed Shrimp

Low Country Boil

Orzo Pasta with Steamed Shrimp and Veggies

Shrimp Fettuccini

\* optional buffet carving station item

\*Events booked by signed quote and 25% deposit

\*Service fees apply and based on time at event

\*Yes we drop off deliver or setup and go

141 Caratoke Hwy Moyock, NC 27958

[www.southlandrestaurant.com](http://www.southlandrestaurant.com)

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## Stationed or Plated Salads

Caesar Salad - Classic Garden - Spinach Salad  
Cucumber Salad - Seafood Salad - Fruit Salad

## Buffet Side Options

Mashed Red Potatoes

Mashed Yukon Gold

Garlic Mashed Potatoes

Loaded Mashed Potatoes

Baked Potato

Baked Sweet Potato

Roasted Red Potatoes

Roasted Sweet Potatoes

Cheddar Mac n Cheese

Buttered Red Potatoes

Molasses Baked Beans

Au Gratin Potatoes

Potato Salad

Orzo Pasta Salad

Classic Pasta Salad

Fire Roasted Corn

Corn on the Cob

Roasted Fuji Apples

Seasoned Green Beans

Southern Collard Greens

Grilled Seasonal Veggies

Roasted Asparagus

Broccoli Au Gratin

Cole Slaw

Glazed Carrots

Wild Rice w/ Mushrooms

Corn and Baby Limas

Yellow Rice

Fresh Fruit Salad

Brunswick Stew

Sweet Potato Casserole

Green Bean Casserole

Hash Brown Casserole

Cornbread Stuffing

Cranberry Sauce

Contact us today for your custom event quote. Email inquiries to:

[catering@southlandtrade.com](mailto:catering@southlandtrade.com)

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