

The Atlanta Steeplechase



(#1) Steeplechase Southern Slider & Grazing Menu

Slider Station: Choice of Three

Pulled Pork, Pulled Smoked Chicken, Sliced Beef Brisket or Smoked Chicken Salad. Sliders served with fresh slider buns with a variety of toppings and condiments.

Grazing Station: Choice of Three

Hot Artichoke and Spinach Dip served with White Corn Chips and Crostini

Chilled Penne Pasta or Chilled Southern Vegetable Medley

LowCountry Barbecue Meatballs

Crudite served with Pimento Cheese and Chilled Country Spinach dips with Assorted Crackers

Assorted Sausage Bites with a Trio Mustard Sampler

Gourmet Cheese Board, our Chef's selection of Brie, Smoked Gouda, Wisconsin Cheddar, Pepper Jack and Swiss. Accompanied by strawberries, grapes and assorted crackers.

Sliced Whiskey Glazed Beef Tenderloin (served chilled with a creamy horseradish sauce & rolls)

Southwest Dipping Station (Made from scratch guacamole & fresh zesty salsa with tortilla chips)

Sliced Seasonal Fruit Display served with a Creamy Yogurt Dipping Sauce

Beverages

Southern Sweetened and Unsweetened Iced Tea and Refreshing Lemonade

Desserts

Aunt Nell's Chocolate Walnut Brownies and Assorted Freshly Baked Cookies

Starting at \$18.95 (price contingent upon head count)

LowCountry has been providing turnkey event management for more than 25 years. It is our goal for you to sit back, relax and be a guest at your own special event. Please call a Sales Specialist today and visit our website for additional menus, event rentals and services.

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Smokin' Hot Catering for Over 25 Years



(#2) Steeplechase Smokin' Hot Barbecue Menu

Appetizers: Choice of Two

Boiled Peanuts, Smoked Chicken Salad or Pimento Cheese Dip (both served with carrots, celery and assorted crackers), Hot Artichoke and Spinach Dip (served with white tortilla chips and crostini), LowCountry Crostini (choice of pulled pork & slaw, beef tenderloin & red onion confit or chicken salad & dried cranberries)

Fresh from the Pit: Choice of Two

Pulled Pork Barbecue, Pulled Smoked Chicken, Sliced Beef Brisket, or Quartered Barbecued Chicken

Served with our vinegar based and tomato based barbecue sauces.

LowCountry Sides: Choice of Two

Barbecue Baked Beans, Brunswick Stew, Home Style Macaroni & Cheese, Green Beans with Country Ham, Southern Coleslaw, Red Skin Potato Salad, Chilled Penne Pasta Salad, Chilled Southern Vegetable Medley

Also Includes

Sliced Dill Pickles, Potato Chips, Engleman's Sandwich Buns and King's Hawaiian Honey Wheat & White Dinner Rolls

Beverages

Southern Sweetened and Unsweetened Iced Tea and Refreshing Lemonade

Assorted Dessert Bars

Lemon, Pecan and Chocolate Walnut Brownie Bars

Starting at \$21.95 (price contingent upon head count)

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Smokin' Hot Catering for Over 25 Years



(#3) Steeplechase “High Cotton” Menu

Appetizers & Grazing: Choice of One

LowCountry Shrimp Cocktail, Smoked Salmon (cold smoked thinly sliced Atlantic salmon served with capers, diced red onions, chopped eggs, cream cheese & assorted crackers), Seasonal Fruit and Cheese Display (served with creamy yogurt dip and assorted crackers), LowCountry Pickled Shrimp, or Crudite (served with ranch and blue cheese dressing)

Carving Station: Choice of One

Whiskey Glazed Beef Tenderloin (creamy horseradish sauce), Hickory Smoked Sliced Chicken Breast (tomato based barbecue sauce & Dijon horseradish sauce), Herb Crusted Pork Tenderloin (seasonal chutney sauce), or Sliced Beef Brisket

LowCountry Sides: Choice of Two

Home Style Macaroni & Cheese, Yukon Gold Whipped Potatoes with Gravy, LowCountry Wild Rice Pilaf, Roasted Vegetable Medley, Mixed Green Salad, Caesar Salad or Grilled Asparagus with Lemon Aioli

LowCountry Bread

Mini Jalapeño Cheddar Cornbread Muffins and King’s Hawaiian Honey Wheat & White Dinner Rolls

Beverages: Choice of One Combination

Southern Iced Tea & Refreshing Lemonade or Bottled Water & Canned Sodas

Desserts

Assorted Mini Cheesecakes, Cream Puffs and Southern Pecan Pie

Starting at \$29.95 *(price contingent upon head count)*

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